

FEBRUARY 8, 1934

THE NATIONAL *Provisioner*

Leading Publication in the Meat Packing and Allied Industries Since 189

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Turn to page 34



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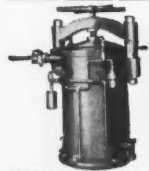
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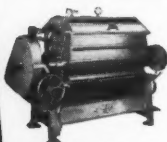
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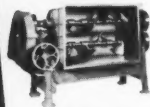
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WSMPA Convention Reminder

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February 17 - 18 - 19

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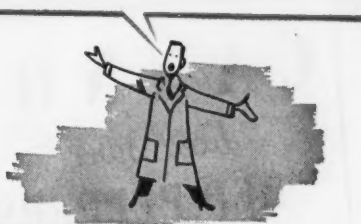
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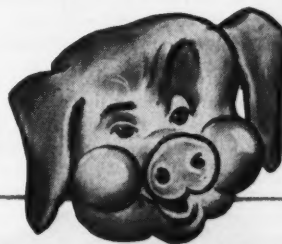
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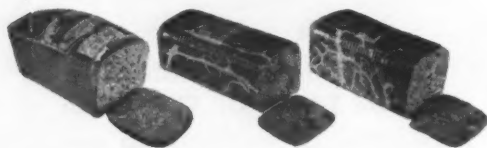


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THE NATIONAL *Provisioner*

VOLUME 130

FEBRUARY 6, 1954

NUMBER 6

Contents

8TH WSMFA CONVENTION—

Fact-Filled Program Planned.....	13, 14, 17
Views of the City.....	12
Exhibit Listings, Hospitality Suites.....	17
On the Lighter Side.....	17
Profit Average Less Than 1%.....	11
It Costs to Leave Fat in Tankage.....	20
Meat Type Hog Arrives—	
Promote it at Chicago Market.....	27
Speed Cure for Smoked Meats.....	46
Up and Down the Meat Trail.....	35
New Equipment and Supplies.....	48
Classified Advertising.....	76

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DAILY MARKET SERVICE

ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, *Chairman of the Board*

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Packer Profits Average Less Than 1%

Thirteen of America's leading meat packing companies last year sold slightly more than \$7,039,000,000 worth of products, on which they obtained a profit of less than 1 per cent, the American Meat Institute announced Thursday.

"According to a compilation of reports made by these slaughtering companies," said the Institute, "they obtained an average profit of 76/100ths of a cent per dollar of sales of products of all descriptions, including meat and by-products. These earnings were so small that if they hadn't existed there would have been no noticeable difference in the prices consumers paid for meat or what producers received for livestock.

"The earnings, as a percentage of sales, ranged all the way from a profit of 1.31 per cent to a loss of .87 per cent. These results were entirely unsatisfactory and insufficient to provide for needed expansion and improvement of facilities in the interest of consumers and livestock producers, and for highly desirable research in a number of directions."

WSMPA to Hear Major Talk by Benson

Secretary of Agriculture Ezra Taft Benson is expected to make one of his major talks of the year when he addresses the WSMPA convention February 19. His address will deal primarily with the effect of the new agricultural program on the western area and its effect on the western meat packing industry, according to E. F. Forbes, association president. The complete convention program starts on page 12.

Bids on Beef for Britain Rejected

All bids made by United States exporters to supply beef to Great Britain have been rejected, according to information received from London by the AMI. The procedure was that the bids were made to the Ministry of Food in London by agents of American packers. However, the Ministry of Food had to clear the bids with the United States government before acting on them, inasmuch as the deal involved payments in pounds sterling and conversion by the United States into dollars. The United States government reportedly was unwilling to authorize the purchases at this time because of price considerations.

Ike Points to Bold Steps for U.S. Prosperity

President Eisenhower said this week that the nation is going through a period of economic readjustment but that bold steps are being taken by his administration to keep employment and production at high levels. He told his news conference that it must be remembered that the prosperity of the country lies in the prosperity of the masses and not just a few corporations.

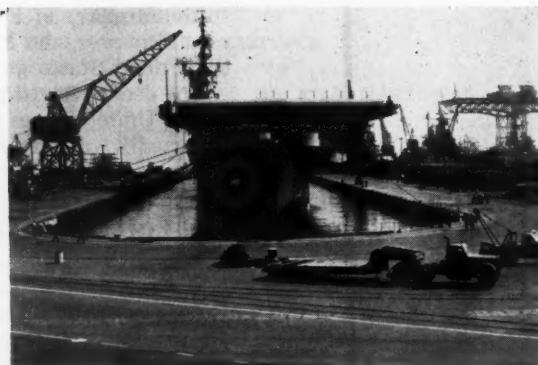


San Francisco, crossroads of the world and city of infinite variety, stands ready to entertain packers.



Union Pacific Railroad Photo

Famed Golden Gate Bridge spans gateway to harbor.



Official U.S. Navy Photo

Work on Aircraft carrier in Naval Shipyard.



ANNOUNCEMENT

8th ANNUAL
MEETING

WSMIPA

**PALACE HOTEL
SAN FRANCISCO**

FEB. 17, 18 & 19

Lineup Features New Industry Trends, Ways to Capture Bigger '54 Market

MEAT packers from nine western states will descend upon San Francisco at mid-month to get the latest industry facts and weave a dragnet for more profits in 1954.

Expert witnesses from many parts of the nation will be on hand to testify about ideas that pay during the eighth annual meeting of the Western States Meat Packers Association, Inc., February 17, 18 and 19 in the Palace Hotel.

Evidence said to outweigh any ever presented on the West Coast before will

be submitted at the concurrent suppliers' exposition. Such "proftnappers" as animal diseases and accounting lapses are scheduled to be exposed in committee meetings. Merchandising, including the important field of pre-packaging, also is in for searching discussions.

Later the packers will get first-hand reports on problems of national and world-wide scope from Secretary of Agriculture Ezra Taft Benson and Major Gen. William F. Dean, who was held by the Communists for three years

in Korea. Other speakers with addresses of major industry importance will include Jay Taylor, new president of the American National Cattlemen's Association, and R. C. Pollock, general manager, National Live Stock and Meat Board.

Registration for the conventioners, expected to be some 2,500 strong, will begin at 9 a.m. Wednesday, February 17, at the south end of the hotel lobby. The suppliers' exposition will open at the same time in the Gold Ballroom and adjacent Parlor "A", showing the latest in packinghouse machinery, packaging and supplies of all types used in the slaughtering and processing of meat and meat products. (See Page 17 for listing of exhibitors and firms that will



GEN. DEAN



E. T. BENSON



E. F. FORBES



COL. McNELLIS



R. C. POLLOCK



C. FINKBEINER

maintain palace hospitality rooms.)

Of special interest, too, will be the meat-type hog exhibit, to be shown for the first time on the West Coast. Produced by the USDA in co-operation with livestock, farm and packer organizations, the exhibit is intended to educate all segments of the meat industry about the value of producing meat-type hogs to get the leaner cuts consumers prefer.

Committee meetings are set for 10 a.m. and 2 p.m. on opening day. Committees that will meet in morning session and their leaders are:

ACCOUNTING COMMITTEE—Room No. 2018. Chairman, Ellis T. McClure, Cuyamaca Meats, El Cajon, Cal.

ANIMAL DISEASES COMMITTEE—Room No. 2001. Chairman, G. F. Chambers, Valley Packing Co., Salem, Ore. Speaker, Dr. M. R. Clarkson, deputy administrator, Agricultural Research Administration, USDA, Washington, D. C. Also present to participate in a discussion of animal diseases will be sanitary officials from the state departments of the nine WSMFA member states. Members of the Western Livestock Sanitary Officials Association will meet for luncheon at noon in Room 2012. Dr. A. P. Schneider, chief of the Bureau of Animal Industry, Idaho State Department of Agriculture, is president of the group.

BEEF COMMITTEE AND BEEF BONERS COMMITTEE, Joint Meeting—Comstock Room. Beef committee chairman, Henry J. Kruse, Seattle Packing Co., Seattle, Wash. Beef boners committee chairman, Armando J. Flocchini, Durham Meat Co., San Francisco, Cal.

Speakers: Col. E. W. Young, headquarters veterinarian, Quartermaster Corps, Chicago; Paul C. Doss, chief, meat and meat products and water foods division, Department of the Army, Chicago, and Col. Russell McNellis, officer in charge, Veterinarian Corps, Sixth Army, Presidio, San Francisco.

Groups to meet in the 2 p.m. Wednesday sessions are:

HIDE COMMITTEE—Room No. 2127. Chairman, Allan Peterson, Walti, Schilling Co., Santa Cruz, Cal.

LABOR COMMITTEE—Room No. 2001. Chairman, E. F. Forbes, WSMFA president and general manager.

MARKETING AGENCIES COMMITTEE—Room No. 2005. Chairman, Prosser Clark of Benson, Bodine and Clark, Portland, Ore.

TALLOW AND GREASE RESEARCH COMMITTEE—Room No. 2008. Chairman, Lloyd Hygelund, Crown By-Products Co., San Jose, Cal. Speaker, Dr. L. M. Richards, Stanford Research Institute, Palo Alto, Cal.

BUYING LIVESTOCK SUBJECT TO INSPECTION COMMITTEE—Room No. 2020. Chairman, Ben Gambord, Gambord Meat Co., San Jose.

Also scheduled for 2 o'clock Wednesday afternoon is the sausage industry meeting, under the chairmanship of Joseph Enos, Pureta Sausage Co., Sacramento. The group will meet in the Comstock Room for two important addresses and a question and answer period. "The Importance of Pre-Packaging Meats" will be discussed by Chris E. Finkbeiner, president of Little Rock

Packing Co., Little Rock, Ark. "Pointers in Packaging of Value to the Small Packer" will be the topic of H. B. (Tommy) Tomson, western sales manager, meat and vegetable oil packaging, Marathon Corp., Menasha, Wis. Members of the panel who will answer questions from the audience will be Jack Manion, Milprint, Inc., Los Angeles, Enos, Finkbeiner and Tomson. Albert T. Luer, Luer Packing Co., Los Angeles, will act as moderator.

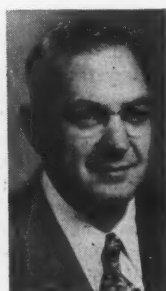
THURSDAY'S PROGRAM will begin with a 10 a.m. general business session in the Concert Room with Albert Luer presiding. The first of three morning addresses will be delivered by WSMFA board chairman G. F. Chambers of the Valley Packing Co., Salem, Ore. Dr. M. R. Clarkson will speak on "Plans for the Eradication of VE Disease in Hogs in 1954," and Dr. G. W. Newell, senior biochemist, Stanford Research Institute, on "Current Research in the Use of Inedible Fats in Animal Rations."

Douglas Allan of James Allan & Sons, San Francisco, will preside over the Thursday afternoon general session to begin at 2 o'clock in the Concert Room. Jay Taylor and R. C. Pollock are the speakers. Taylor will take up the question, "Can the Cattle Business Be Stabilized on a Profitable Basis in 1954?" and Pollock will discuss "Millions, Meat and Merchandising."

ELECTION OF DIRECTORS and officers for 1954 will take place during the Friday morning general session beginning at 10 o'clock in the Concert Room. C. F. Moore, Ogden Dressed Meat



JAY TAYLOR



G. F. CHAMBERS



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A. T. LUER



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WSMPA MEETING EXHIBITORS

	Booth Nos.
Allbright-Nell Co.	50, 51, 52
Allen Gauge & Tool Co.	30
V. D. Anderson Co.	27
American Spice Trade Association	39
Atmos Corporation	22
S. Blondheim & Co.	2, 3
Cesco	38
Cincinnati Butchers' Supply Co.	13, 14
Cincinnati Cotton Products Co.	17
Dewey & Almy Chemical Co. (Cryovac Division)	6
Dohm & Nelke, Inc.	21
The Dupps Company	46
Duro-Test Corporation	15
The Globe Company	1
Great Lakes Stamp & Manufacturing Co., Inc.	18, 19, 20
The Griffith Laboratories, Inc.	25
Gould & Pitcher	16
Hercules Fasteners, Inc.	47, 48
Hollymatic Corporation	23
J. A. Jenks Co.	7
Kentmaster Manufacturing Co.	24
Paul Koss Supply Co.	5
Le Fiell Company	35, 36
Le Fiell Manufacturing Co.	35, 36

Linker Machines, Inc.	49
Marathon Corporation	31, 32, 33
Meat Packers Equipment Co.	10, 11, 12
Wilson Meyer Company	34
Milprint, Inc.	26
Mosaic Tile Co.	28
National Ice & Cold Storage Co. of California	40
Pacific Tire & Rubber Co.	37
Package Enterprises, Inc.	53, 54
Preservalline Manufacturing Co.	42
Rapid Standards Co. of California	43
John E. Smith's Sons Co.	8, 9
Standard Paper Box Corp.	4
Tipper Tie, Inc.	29
Townsend Engineering Co.	55
Union Oil Company	41
U. S. Slicing Machine Co.	18, 19, 20
Western Wax Paper Division, Crown Zellerbach Corp.	44, 45

HOSPITALITY HEADQUARTERS

	Room Nos.
Allbright-Nell Co.	7022-24-26
Advanced Engineering Corp.	3007-09
American Spice Trade Association	4002-04

S. Blondheim & Co.	8001-03
Custom Food Products, Inc.	4016-18
Dewey and Almy Chemical Co. (Cryovac Division)	2058-60
A. Deweid Casing Co.	California and English rooms
Fearn Foods, Inc.	2044
Forrest Randolph Brokerage Co.	6040-42
The Globe Company	2131
Ted Green Brokerage Co.	4001-03
The Griffith Laboratories, Inc.	3040-42
Marathon Corporation	3001-03-05
H. J. Mayer & Sons Co., Inc.	2040-42
Meat Industry Suppliers, Inc.	3002-04
Merck & Company, Inc.	4007-09
Oppenheimer Casing Co.	French Parlor
Oversea Casing Co.	2107-09
B. Schwartz & Co. of California	6007-09
Wm. J. Stange Co.	2024-26
Southern California Gland Co.	2046-48
Transparent Package Co.	French Parlor
The Visking Corporation	2062-64-66
West Coast Spice Co.	2051

Co., Ogden, Utah, will preside. Also on the agenda are reports of committee chairmen, annual reports of officers, the presentation of new business and open forum discussion for members.

Gen. Dean and Secretary Benson will share the platform during the concluding general session beginning at 2 p.m. Friday in the Concert Room. G. F. Chambers will preside. "My Experience with Communism" will be told by Gen. Dean, now attached to Sixth Army headquarters. Benson will discuss "The New National Agricultural Program."

On The Lighter Side

Pleasure, like profits, will have a prominent place at the WSMFA convention, which will be climaxed by "A Night in Hawaii" at the annual dinner dance Friday night in the Garden Court of the Palace Hotel. Wednesday and Thursday evenings will be free for convention-goers to see San Francisco.

The association has arranged a luncheon and fashion show for the entertainment of the ladies at 12:30 p.m. Thursday in the Peacock Court of the Hotel Mark Hopkins. The fashion show, featuring latest designs and trends for 1954, will be under the direction of Saks Fifth Avenue. Paul Speegle will act as master of ceremonies, and music will be by Jack Ross and his orchestra.

According to President Forbes, the dinner dance entertainment is the finest ever offered to members so far. The splendor of Hawaii will be recreated in the Garden Court as a famous Hawaiian orchestra and leading stars of the Ha-

waiian Islands entertain. Produced and directed by Steve Romer, "A Night in Hawaii" features Carlyle Nelson and his "Royal Serenaders," Letuli and Lani, Samoan and Tahitian dance artists, Napua, featured TV comedienne, and Tani Marsh directing the Island Dancers. Larry Ramos, 11-year-old winner of the 1953 Arthur Godfrey ukelele contest, and Nalani, eight-year-old hula star, also will appear. Others on the program will include Keone Wood and Freddie Letuli, the Mainland's thrilling Samoan knife dancers, and George Ka-

inapau, the "Golden Voice" of Hawaii.

Annual dinner guests are promised a "wonderful" meal although most will have to wait until dinnertime Friday evening to find out what it is. Here is the menu:

Mea Mi'komi'ko
Papai Cocktail
Onaonao Turtle Soup
New York Cut l'o Koa'la
King Kamehameha
Kuaina Papa'pa 'Uwalakahi'ki
Princess Kaiulani Salad
Meringue Glace Ni'u
Mea'o'no
Kona Ko'pe



WIVES OF CONVENTIONEERS can see the latest fashions shown by Saks Fifth Avenue February 18 in the Peacock Court of the Hotel Mark Hopkins.

An unusual variety of attractions will be available in the San Francisco area for leisure-time enjoyment. On Tuesday evening, February 16, Marian Anderson, "The High Priestess of Song" will appear at the Opera House under the auspices of the California Civic Music & Arts Foundation. The 7th Annual Spring Festival of the Pacific Opera Co. will open Wednesday evening with "La Traviata" at the War Memorial Opera House. "La Boheme" will be presented Friday night.

Cinerama will be showing at the Orpheum Theatre; "New Faces of 1952" will be at the Curran Theatre in a repeat performance by popular demand, and San Francisco's little theaters will be presenting a variety of productions. The city's three television stations welcome visitors as do its radio stations.

The San Francisco Automobile Show

will be underway in the Civic Auditorium, and the University of San Francisco basketball team will meet St. Mary's in Kezar Pavilion during the convention.

The new Morrison Planetarium in Golden Gate Park is an outstanding attraction; the February show is entitled "Peculiar Stars" and deals with stellar oddities known to science. Near the Planetarium is world-famed Steinhart Aquarium. The city's three major museums will have special exhibits during the month. The Maritime Museum at Aquatic Park, fronting on San Francisco Bay, has a growing collection of maritime material.

Among San Francisco's famous restaurants are the dining rooms of the major hotels, the Cliff House and Roberts-at-the-Beach on the Great Highway facing the Pacific Ocean. In the downtown area are the Domino Club, Omar Khayyam (Armenian), Bernsteins' Fish Grotto, Mayes Oyster House and Restaurant, and Sam's Grill, featuring seafoods, and there are a large number of restaurants at Fisherman's Wharf.

Among downtown French restaurants are Camille's, Jack's, Bardelli's, the Old Poodle Dog. Schroeder's, (German) is restricted to men for luncheon, but ladies are welcomed at dinner time. Outstanding among the hundreds of Italian restaurants are Alfred's, Amelio, Blue Fox, Julius' Castle (on



A UNIQUE PLACE to dine is Trader Vic's Garden Room where the atmosphere is strictly oriental and the food and drinks strictly good.

Telegraph Hill), The Manger, Vanessi's and the Veneto. The Pacific Sukiyaki is Japanese. Trader Vic features Polynesian food while the Balalaika is Russian.

In the International Settlement, the old Barbary Coast of San Francisco, are a number of establishments featuring entertainment, dancing and dining.

The Saint Moritz specializes in Swiss cuisine while Hotel Espanol and Jai

Alai feature Spanish Basque food. The Leopard Cafe on the Embarcadero features steaks and Ed's Chuck Wagon, "all you can eat for \$2.25, tax included." The Round House Cafe at the Golden Gate Plaza has continental cuisine and affords a magnificent view of San Francisco and the East Bay cities, Lambro's in downtown San Francisco also features continental dining.

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REPEAT SALES are made or lost here

As selling becomes more competitive...the food processor must prove to the housewife the superiority of his product.

The most important factor in building "brand preference" is better flavor. The housewife is faithful to the brand that tastes best to her and her family.

Here's how to insure a "flavor edge" over competition for your product.

NO MATTER what type of food you process, its most crucial test is at the consumer's table. Advertising and salesmanship may account for the first sale. But with many brands competing for the shopper's food dollars, only superior flavor will make her a steady customer.

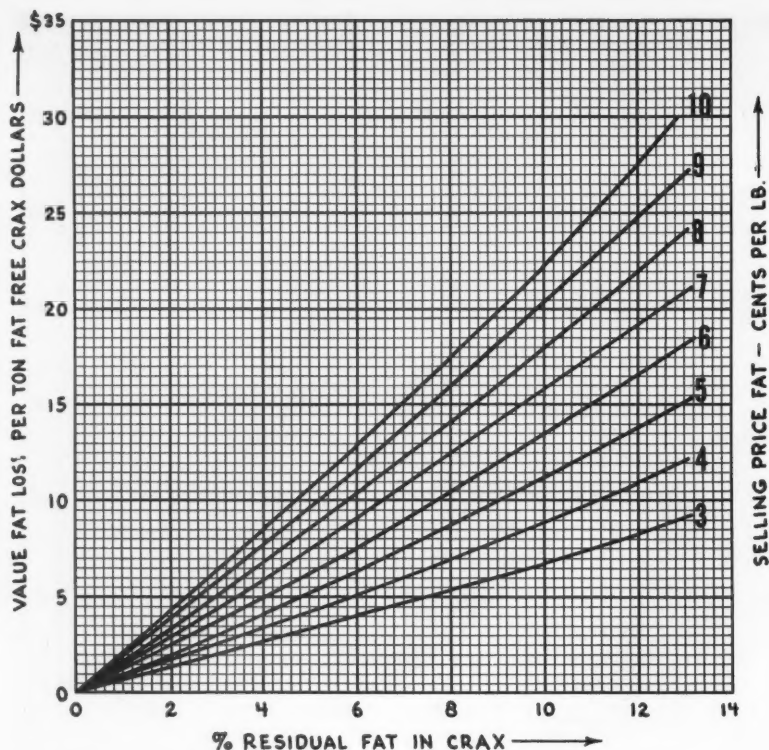
No wonder, then, that so many leading food processors are *insuring* maximum flavor in their products with Ac'cent. For Ac'cent brings out and holds *all* natural flavors from processor to consumer. Ac'cent is monosodium glutamate in its purest, most convenient form. When added to foods during processing it restores nature's essential flavor factor of protein... glutamate... the protein factor that fades during shipping, storage and cooking. Ac'cent enhances the fresh, delicious flavor of foods...without adding flavor of its own.

In these days of increasingly competitive selling, make sure your brand has a "flavor edge." Ac'cent service staff will be glad to arrange a test pack so you can discover for yourself what an amazing difference Ac'cent will make in your product. And they will make suggestions on the most economical way of adding Ac'cent to your operation.

Ac'cent®
 PURE MONOSODIUM GLUTAMATE
...makes processed food taste better!



AMINO PRODUCTS Division of International Minerals & Chemical Corporation, 20 North Wacker Drive, Chicago 6, Illinois.



It Costs \$ - \$ - \$ To Leave Fat in Tankage

By ROY W. BARNES,
Chemical Engineer
The French Oil Mill Machinery Co.

IT IS NOT uncommon to hear a renderer maintain, during a period when tallow market is low, that he gets nearly the same price for the fat in his tankage as he does when he sells it as tallow or grease. Actually, however, because of the peculiar method of marketing dry rendered tankage, he gets nothing at all for the fat he does not take out of the meat scrap he sells. It merely increases his freight costs.

The curves shown herewith are designed to indicate to the renderer the extent of revenue loss and the increase in freight cost he experiences when he sells high fat dry rendered tankage.

When a renderer misunderstands the economics involved in extracting a maximum amount of fat from his meat scrap, the cause is often an inadequate conception of the unit system of protein marketing.

Every renderer knows that if he multiplies:

Price per unit x
per cent protein he
gets the market
value of one ton of
his dry rendered
tankage.

On arriving at a
value per ton of
tankage he tends to
overlook the basic
nature of that calculation, which is:

He is paid the unit
price for each 1 per
cent of a ton or 20
lbs. of the dry rendered
tankage which
is pure protein, and
nothing at all for
anything else that is
in it.

So long as a material, such as moisture or tallow, etc., contains no protein, any amount of it can be added or subtracted from a given

amount of dry rendered tankage without changing the remuneration to the renderer.

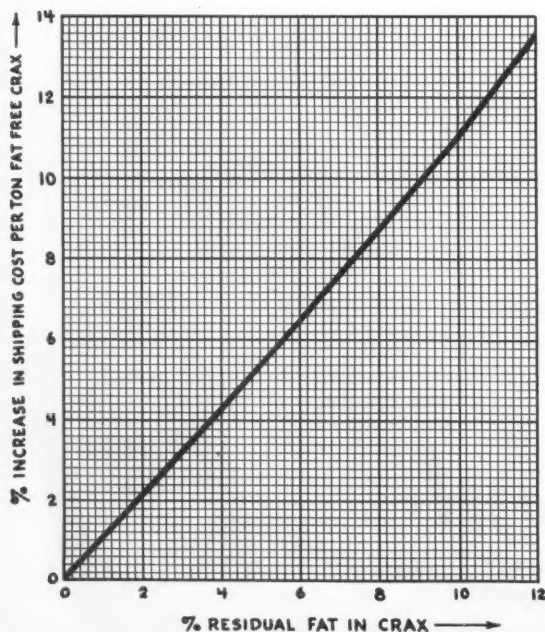
If a renderer is foolish enough to add 250 lbs. of tallow at 3c per lb. to a ton of fat free tankage the procedure would cost him \$7.50 and an increase of 12.25 per cent in the cost of shipping the original material. If the dry tankage were on a unit protein basis the procedure would net him nothing. Although the two cases are not completely parallel, the renderer approaches this folly when he markets his material at 11 per cent residual fat content.

The curves show the renderer how residual fat in his dry rendered tankage affects his revenue under various market conditions. Basically, the curves relate the amount of fat given away to that for which he is actually paid—the protein in his tankage.

It is acknowledged, of course, that components other than fat affect the proportion of protein in his tankage. We are concerned here only with the variations wrought by residual fat content. For our purpose, material other than fat in dry rendered tankage can be assumed to have the same composition and the same protein content, regardless of its actual residual fat content. Compared on this "fat free" basis, tallow losses involved in the sale of a ton of dry rendered tankage are always related to a fixed amount of protein.

The term "ton of fat free crax" is a theoretical and mathematical conception. Physically it would be 2,000 lbs. of dry rendered tankage from which all the fat had been removed.

Under the assumption we have made,



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5. Roche ascorbic acid and sodium ascorbate are both highly soluble for easy, quick preparation of solutions.
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it would always contain the same amount of protein regardless of the weight and residual fat content of the original material from which it was produced.

The renderer deals in tons of tankage rather than tons of "fat free" crax. The analyses he receives on his material are based on its total components rather than on a "fat free" basis. In order to convert tonnage as the renderer uses the term, to the "ton fat free basis" used in the curves, the following relation can be used:

$$\frac{\text{Actual tons crax} \times \text{percent residual fat}}{100} = \text{tons fat free crax.}$$

The curves show loss of revenue involved in the sale of one ton of dry rendered tankage on a protein unit basis, at various residual fat contents and varying market conditions. If the renderer multiplies the tons of fat free crax obtained from the above relation by the appropriate value from the curves, his result represents the decrease in revenue associated with the sale of dry rendered tankage at the residual fat content involved.

To use an example: A renderer is producing 7,000 tons of crax per year at 9 per cent residual fat. During this period the price of tallow is 5c a lb. He wishes to know to what extent his gross revenue would have increased if he had marketed the same amount of protein at 4 per cent residual fat.

The amount of fat free crax he sells per year is.

$$7000 - \frac{7000 \times 9}{100} = 6370 \text{ tons fat free crax}$$

From Curve No. 1

The value of fat lost per ton fat free crax at 9 per cent fat = \$9.90
The value of fat lost per ton fat free crax at 4 per cent fat = 4.20

Value additional fat recovered is: \$5.70
Value additional fat recovered per year is
 $6370 \times 5.70 = \$36,307/\text{year}$

From Curve No. 2

Per cent increase in freight costs due to fat @ 9% = 9.9 per cent
Per cent increase in freight costs due to fat @ 4% = 4.2 per cent
Percentage decrease in freight rates 5.7 per cent

For example, the above tankage is shipped from Columbus to Buffalo where the freight rate is \$10.42 per ton.

The weight of fat free crax is 6370 tons.
The cost of shipping the fat free crax is:
 $6370 \times \$10.42 = \$66,500$
The decreased freight due to lower fat content is:
 $\$66,500 \times 5.7 = \$3,790$

The difference cited in the example above—5 per cent—is, of course, representative of the variation in the results obtained from alternative extraction methods. Let us assume, however, that the renderer normally produces tankage with a residual fat content of 8 per cent. Something goes wrong during one month, however, and his fat content rises to 9 per cent. He has sold 500 tons of tankage during the period and during the same period the tallow market averaged 5c per lb. for his grade of tallow.

How much has the faulty operation cost him?

During the period he produced:

$$500 - \frac{9 \times 500}{100} = 455 \text{ tons of fat free crax}$$

Value fat lost per ton @ 9 per cent fat.....\$9.90
Value fat lost per ton fat free crax @ 8 per cent fat..... 8.90
Value fat lost by misoperation.....\$1.00

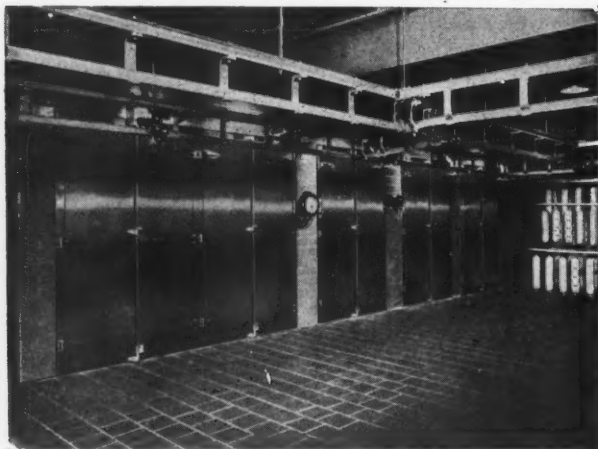
Total value fat lost is $\$1.00 \times 455 = \455.00
Per cent increase in freight cost due to fat @ 9 per cent = 9.9 per cent
Per cent increase in freight cost due to fat @ 8 per cent = 8.7 per cent
Per cent increase in freight due to misoperation = 1.2 per cent

NSC Book Tells How to 'Sell' Workers on Safety

Attention getting ideas and plans for effective promotion of safety within the plant are featured in a recent National Safety Council publication, "Showmanship in Safety."

The book contains more than 150 ideas for displays, demonstrations, stunts, awards and other interest arousing devices which are certain to help to gain and hold acceptance of the plant's safety program. It tells how to add sparkle to safety meetings, how to sell employees on wearing protective equipment and gives other aids for putting across the safety program.

The book, illustrated with cartoons and bound in a two-color heavy paper cover, sells for \$1.25 to Council members and double that price to others. Quantity prices are available.



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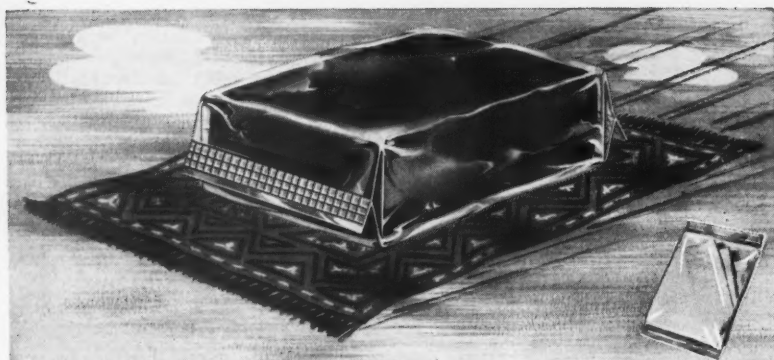
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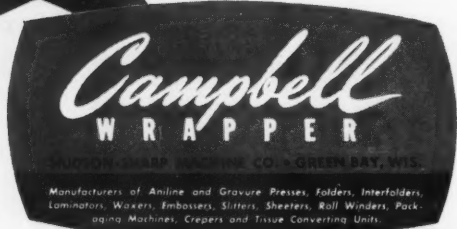
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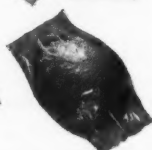
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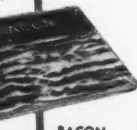
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Warehousemen to Hear New Food Preservation Trends At Convention in Florida

The American Warehousemen's Association will hold its 63rd annual meeting at the Boca Raton Hotel and Club, Boca Raton, Fla., April 25-29, 1954. W. F. Long, AWA general president, has announced.

Long, who is president of S. N. Long Warehouses, St. Louis, said that it would be a joint meeting of AWA's two divisions—the National Association of Refrigerated Warehouses and the AWA Merchandise Division.

NARW sessions will be presided over by President R. M. Conner of Chicago. Merchandise Division sessions will be presided over by I. S. Culver, divisional president, San Francisco.

This year's meeting will feature a combination of business sessions, recreation and entertainment. NARW will again put the emphasis on panel sessions, giving delegates every opportunity to present their individual problems.

The industry's research arm, The Refrigeration Research Foundation, is being allotted two hour-long sessions by NARW. One session will be a discussion of "Food Irradiation" and the other will deal with "Jet Freezing," two relatively new developments in the preservation of perishable foods. An authority in each field will be on hand to give a rundown of developments to date and expectations for the future.

Arrangements for the convention are being handled at the American Warehousemen's Association headquarters, 608 Tower Building, Washington 5, D. C. William Dalton is general secretary.

Britain to Buy Balance Of Canada's Beef Surplus

Great Britain has agreed to buy Canada's remaining surplus stock of 8,000,000 lbs. of frozen carcass beef, the Canadian Agriculture Department has announced.

The arrangement covers the last of the 83,000,000 lbs. that the government purchased from farmers under beef price support following the 1952 outbreak of foot-and-mouth disease in Western Canada.

Canada previously shipped 70,000,000 lbs. of the beef to Britain in 1952 and 1953 under an exchange arrangement. Canada obtained New Zealand beef in return which was sold in the United States market at a time when the U. S. imposed an embargo against Canadian livestock and livestock products.

New SBA Office in L.A.

The Small Business Administration has announced the establishment of a new regional office in Los Angeles, with Joseph V. Ragusa to serve temporarily as manager. The new region includes nine California counties, which formerly were in the San Francisco region.

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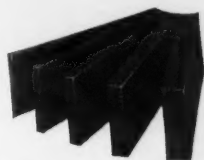
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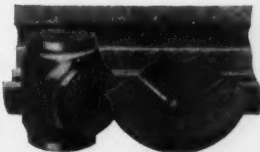
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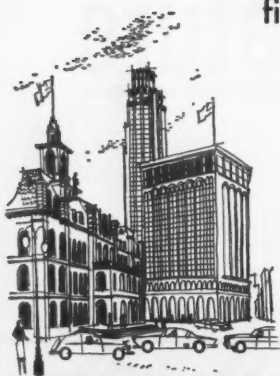
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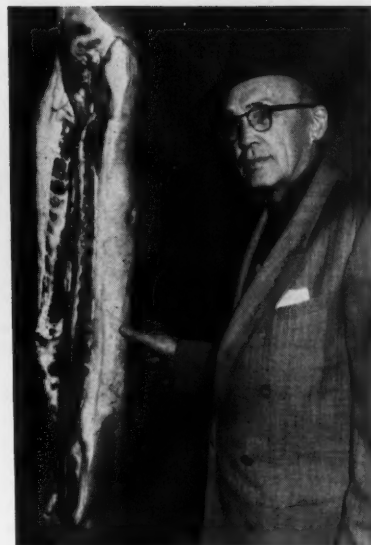


ARMOUR AND COMPANY

Casings Division, General Offices, Chicago 9, Illinois



LIVESTOCK AND MEAT MEN got a practical lesson in picking the meat type hog during grading contest staged as part of the conference.



FRANK RUGE, Wilson & Co., Chicago, winner in live judging contest, examines hog side.

Meat Type Hog Arrives

Packers, buyers and commission men take steps to push meat type hog grading at huge Chicago terminal market

TRANSLATING fact into action, the Chicago livestock market held a two-day kick-off meeting last week to promote the breeding and selling of the meat type hog. Some 150 representatives of buying and selling interests on the Chicago market attended.

They took part in live and carcass grading contests, witnessed an accurate way to determine back fat thickness, and heard some significant facts about housewives who willingly paid 10c a pound more for lean pork cuts.

The meat type hog, subject of pro-

longed discussion for several years now, will become a practical everyday important factor in the hog buying marts at Chicago's huge terminal if the interest displayed at the meeting can be judged as indicative.

William Wood Prince, progressive president of Chicago's Union Stock Yards, spoke first. He outlined the objectives of the meeting, saying that in a determined effort to get recognition for quality hogs at the market level, the Stock Yards company will join in promoting the meat type hog both at the

livestock market place and at the farm.

Prince said his company will follow up the kick-off meeting with more market meetings to acquaint buyers and sellers with the merits of the meat type animal. In another promotional effort, Prince said that market activity will be covered with on-the-spot reporting of the type used in TV news telecasts. This coverage will later be televised and broadcast over farm stations to help influence farmers to raise meat type hogs. Over 60 per cent of farmers in Illinois and Iowa, who were interviewed in a representative hog producer poll, wanted their hogs graded on the basis of quality meat versus fat meat, Prince declared.

Academic facts about the meat type hog have been known for some time. Loosely, it can be defined as an animal



At speakers table during kick-off luncheon were Charles Bargquist, Evans, Snider, Buell Commission Co.; H. O. Gibson, Armour and Company; Wm. J. O'Connor, Union Stock Yards; Bill White, John

Clay & Co.; George Lewis, American Meat Institute; Dr. R. Copper-smith and Dr. W. G. Kammlade, U. of I.; Fred Hatch, Chicago Live Stock Exchange and D. Swanson, Chicago Producers Commission Co.



THE INCISION—Dr. S. W. Terrill makes painless incision in hog's back, measures depth of cut to determine back fat thickness and degree of finish.



THE INSTRUMENT—A small pocket-size tool consisting of a sharp blade and steel rule.

that has less fat than the overly finished hog, and these characteristics are measurable.

Significantly, the meeting bothered itself little with these aspects of the meat type hog. It represents, perhaps, the first all out effort to get full difference recognition of the meat type animal as based on packer cut out value at the public market by various buyers and sellers representing commission houses, order buyers and meat packers.

The possibility of the hog market diminishing greatly in years to come was set forth by Dr. W. G. Kammlade,

associate director of extension, University of Illinois. The market for hogs depends upon efficient production and a continually growing outlet for the product, he asserted. If the meat industry continues to serve the public a fat type hog that it does not want, the market for hogs will be lost.

Dr. Kammlade pointed out that it is no more costly to produce the meat type hog than the lard type. Furthermore, he said, there are meat type hogs within the various breeds of hogs and the meat type of today is capable of being improved further through hard work.

Thinking on the meat type hog today, he said, is about where thinking on artificial insemination was 16 years ago. Insemination then was knowledge primarily of the scientifically curious. Today, it is a practical tool of the livestock producer. In northern Illinois alone, over 500,000 head of cattle have been bred by artificial insemination.

Advanced thinking on meat type hog breeding and raising, translated into day by day practice, would do much to increase interest in pork at the butcher shop, Dr. Kammlade indicated.

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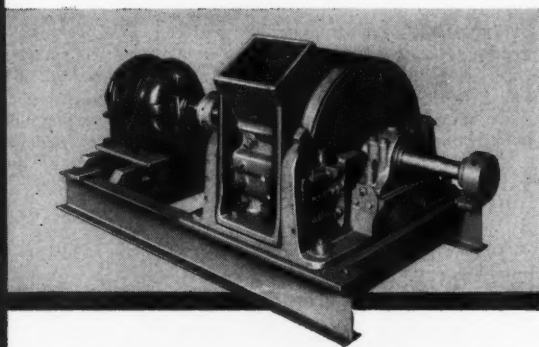
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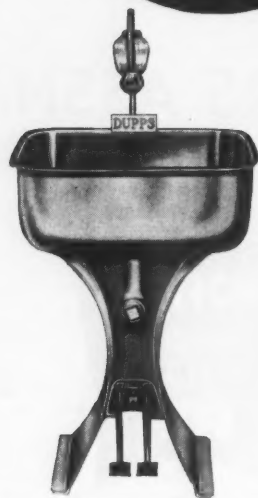
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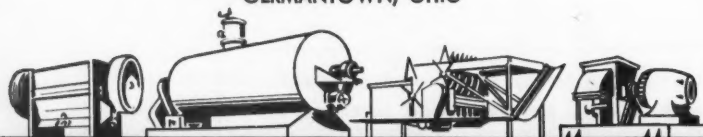
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stitute, conducted a grading contest through the use of colored slides which showed the rump, the head, and the sides of 12 hogs. After the results were collected, he showed the split dressed carcass of each of the hogs and a live side view. The contest participants were asked to estimate the back fat thickness of the carcasses. Thickness under 1.6 in. is considered in the meat type class and over 2 in. the fat type.

Winners, announced at a follow-up carcass demonstration, were John Bradley, head hog buyer, Agar Packing and Provision Corp., and Phil Maher, hog buyer, Armour and Company.

Dr. Robert Coppersmith, agricultural economist, University of Illinois and chairman of the meeting, showed the audience colored slides of meat type, average type and fat type hogs in the same breed and weight class. With these animals ranging from 205 to 215 lbs., the meat yield in terms of the five basic cuts was 35, 32 and 30 per cent, respectively, of dressed carcass weight.

Activity then shifted to the livestock show and sales arena where the group graded a pen of ten animals. Harry Russell, livestock extension specialist, University of Illinois, headed a committee composed of Bill White, hog buyer, John Clay & Co., and H. O. Gibson, head hog buyer, Armour and Company, Chicago, which officially graded the live animals.

The contest ended in a tie with Frank Ruge, head hog buyer, Wilson & Co., Inc., Chicago, and Frank O'Connell, head hog salesman, Dolan & Co., a commission firm on the Chicago market, having identical scores.

The contest hogs, which were furnished by Armour and Company, later were dressed and shown at the carcass grading exhibition.

Cut and Measure Back Fat

A simple technique for determining the actual back fat thickness on the live animal (see photos on page 28) was demonstrated by Dr. S. W. Terrill, head of the Swine division, Animal Science department, University of Illinois. With the hog roped by his snout and held in position, Dr. Terrill first made an incision on the animal's back near the rump. The instrument is a sharp blade slightly larger than $\frac{1}{4}$ in. wide and about 1 in. long. He inserted a $\frac{1}{4}$ -in. wide stainless steel ruler into the incision and moved it down until it met firm resistance. The ruler will move rather freely until it hits back tissue, the point where back fat ends.

The technique, developed by Dr. L. N. Hazel, Iowa State College, permits accurate measurement of back fat thickness without apparent discomfort to the animal. A hog has few nerves in its back, thus the incision is considered to be painless.

While not recommended as a standard practice, the technique can be used to determine the representative degree of finish on a lot of hogs or on any specific

animal on which the degree of finish is in dispute.

On the next day the group reconvened to view the live graded hogs as carcass exhibits. The difference between the various finishes became vividly apparent in the dressed carcass sides and in the five primal cuts which Armour cut from corresponding sides.

To get this visual message to the farmer audience, Union Stock Yards Co. took colored pictures of various carcasses and primal cuts for publication in an article being prepared for a national farm magazine.

In talking with various people at the meeting, a NATIONAL PROVISIONER reporter learned several interesting and related facts. Apparent as the difference is to the eye between the meat type and the fat type hog, this difference is much greater than the visible degree of finish on the primal cut. The fat type hog has a much higher percentage of fat within the trimmed cut which generally is not desired by the consumer.

In tests conducted by Kastelic, Iowa State College, with fully and closely trimmed cuts, the percentage of internal fat remaining in the cut, as determined by cooking tests between the various types of hogs, is shown in Table 1. Obviously, there is a difference in value received by the consumer from each of the different hogs.

TABLE 1

CUTS	Percentage of fat in closely trimmed cuts		
	Meaty	TYPE OF HOG Intermediate	Fat
Hams	6%	11%	27%
Loins	9	19	27
Picnics	15	22	38
Butts	11	22	30
Bellies	41	51	66

The NP reporter was told that unofficial and preliminary studies under way at the University of Illinois tend to prove that the customer is willing to pay more for lean type meats. In tests conducted in one market for a three-week period, pork loins were prepared into retail chop cuts, some of which were trimmed in the regular manner by the store's butcher and others trimmed extra close.

These whole loins had been pre-selected at the wholesale level as the retailer paid 2.5c a pound more than the going market.

The regular loins were exhibited in a show case side by side with the closely trimmed items which had a placard behind them reading "extra lean." The price marked on the lean loins was 10c a pound more. Yet, in all three weeks of selling, the higher priced, extra lean loins outsold the regular loins. The ratio was almost two to one in favor of the lean loins and, in two of the weeks the extra lean loins sold out early on Saturday.

Interestingly enough, the researchers pointed out that everyone benefitted. The wholesaler got a higher price, the consumer a better meat and the retailer a greater markup. His margin on the regularly trimmed loins was 16.9 per



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**Papers for
Packers
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**MEET
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White Sta-Tuf



Packers Oiled White



Oiled Sta-Tuf

OUR FIFTIETH YEAR

H. P. SMITH PAPER CO.
MANUFACTURERS

CHICAGO 38, ILL.



KNOS Waxed



Waxed Sta-Tuf



Master Freezer Wrap

**Uniformly
Good
Meat
Wraps for
Every Use**

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GREAT LAKES

GOES WEST!

Once again it is time to head for California . . . to display before the Western States Meat Packers Convention in San Francisco the result of superior efforts in designing and producing GREAT LAKES MARKING AND PACKAGING EQUIPMENT.

If you are a WSMFA visitor, we'll welcome the opportunity of showing what GREAT LAKES equipment can do for your products . . . and your profits! GREAT LAKES Branders and Markers, Heat Sealing Equipment, Inks and Accessories are endorsed by prominent packers throughout the country. Write for details!

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Down Time & Accidents

The confidence our customers have in the All-Steel Track Switches was won by their dependability. Heavy construction minimizes breakdowns and positive action prevents accidental tripping, half open switches, or dumped loads. Both switches have steel yoke that maintains alignment and long wearing steel lasts the lifetime of the steel track system. They are 6 ways better because they are:

- All Steel
- Easy to Install
- Safe, Positive Action
- Always Aligned
- Stay Smooth
- Economical

Write for catalog page giving complete information and illustrative layout.

LEFIELL CO

"A Complete Line of Meat Industry Equipment"
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STANDARD GEAR OPERATED
Available in all types for $\frac{3}{8}$ " or $\frac{1}{2}$ " x 2" track, and for $\frac{1}{2}$ " x 3" flat, or 1 15/16" round bleeding rails.



FULLY AUTOMATIC SWITCH
Available in types 1L, 1R, 2L, 2R, 3L, and 3R for $\frac{3}{8}$ " x 2 1/2" or $\frac{1}{2}$ " x 2 1/2" tracks.

Catalog page with complete description of these two switches on request.

cent and 17.2 per cent on the closely trimmed loins.

Following the two-day meeting, commission and packer hog men expressed confidence that the meat type hog program would work. One commission buyer said the influence of the meeting was felt the next day in the hog alleys. A better price was noted for the better hog.

Various members of the mixed group expressed confidence that incidental problems certain to arise upon incorporation of such selective grading at a large terminal market can be surmounted. Feeling was general that a long stride has been taken toward giving the housewife consumer the type of pork she desires most.

Swift Grant to Aid Study Of Oxidative Changes

Florida State University has received a \$5,000 research grant from Swift & Company for a research project on oxidative changes in meats, which result in rancid flavors, fading of the normal pink color and loss of nutrients.

Dr. Betty M. Watts, professor of food and nutrition in the FSU school of home economics, who will supervise the research program, said the money will be used mainly on research fellowships for graduate students.

Studies in the basic reactions involved in such changes in meat have been carried on for several years in FSU food research laboratories. For example, Dr. Watts said, one graduate student is working on absorption and reflection of light at meat surfaces which will give a measure of change in the pigments present.

It has been found that several vitamins play a part in preventing rancidity and discoloration in meats. Ascorbic acid (vitamin C) normally is not present in meats to an appreciable extent but, when added in small amounts during the curing process, hastens the development of the cured color and retards fading of the pigments.

"Vitamin C can either accelerate or retard rancid flavors in meat," Dr. Watts has concluded from the experiments she has supervised. "If the meat already is high in vitamin E, the added vitamin C will work to protect the meat. But if vitamin E is low, added vitamin C will make the meat more subject to rancidity."

Dr. Watts said that vitamin C also may be used in conjunction with other nutrients, as well as with constituents of smoke, to produce protective combinations that retard rancidity.

WSMPA Lamb Poster

Lamb is featured on the poster to appear this month on trucks of WSMFA members participating in this phase of the association's public relations program. The February poster is part of the WSMFA effort to cooperate with the wool growers.

AT THE FRONTIERS OF PROGRESS YOU'LL FIND



to stay

FRESH

it's got to stay

COLD

"DRY-ICE" assures prime condition deliveries



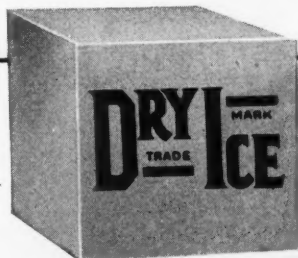
Using "DRY-ICE" is just about the easiest way of keeping meat in prime condition while it is in transit. "DRY-ICE", the basic refrigerant, is always dependable. It never "gets out of order" . . . cold, dry temperatures are readily maintained.

"DRY-ICE" is clean—no mess or drip

"DRY-ICE" is easy to handle

"DRY-ICE" takes up little space, allowing greater payload per shipment

And "DRY-ICE" *stays* cold—you'll find it's good to the last stop!



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NATION-WIDE "DRY-ICE" SERVICE-DISTRIBUTING STATIONS IN PRINCIPAL CITIES

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WE WELCOME
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HOSPITALITY SUITE at the
WESTERN MEAT PACKERS CONVENTION

Grier Gets New Post of Morrell Provision Manager

A change in the organizational structure of John Morrell & Co. was made by W. W. McCallum, president, this week with the announcement that E. J. Grier, secretary and general



E. J. GRIER



F. E. McCARTHY

manager of Morrell's Topeka (Kan.) plant, has been named provision department manager for the firm's two plants, a new post.

Frank E. McCarthy, an assistant sales manager for the Ottumwa, Iowa plant, was promoted to assistant provision department manager for the firms' two plants. Both appointments are effective February 8.

Grier joined the Morrell firm in 1940 after serving seven years as Wapello County attorney. He was named general counsel in 1942 and secretary in 1945. He was made manager of the Topeka plant on July 1, 1950, and remained in that post until the company decided against reopening the plant after the disastrous floods of July, 1951. He has been a member of the firm's board of directors since March, 1951.

McCarthy joined the Morrell company in 1934 and was employed first at the Boston branch. He held various sales positions until 1942 when he entered military service. He rose from private to the rank of major in the Air Corps and spent most of his service in the China-Burma-India theater.

Following the war, he headed the company's savory foods division in Chicago for two years and then was transferred to Ottumwa as manager of the Eastern route car division in 1948. He was placed in charge of carload sales in 1949 and was named assistant sales manager for the Ottumwa plant on August 25, 1952.

National Canners Elect E. E. Willkie President

Edward E. Willkie was elected 1954 president of the National Canners Association at the group's recent convention in Atlantic City. He is president and director of Pacific American Fisheries, Inc., and of Cedergreen Frozen Pack Corp., both of Bellingham, Wash.

Willkie served many years with Libby, McNeill & Libby in executive positions in this country and Europe. He has had wide experience in association work and was president of the Evaporated Milk Association in 1945 and 1946. Since 1945 he has served in many capacities with the National Canners Association.

The new N.C.A. president is a brother of the late Wendell Willkie, 1940 Republican candidate for the Presidency, and of H. Fred Willkie, former president of Kingan & Co.

Focus of the convention was on ideas for broadening the acceptance of canned foods and on technical advancements.



E. E. WILLKIE



CONGRATULATIONS ON SPEECH at National Canners Association convention are received by Mrs. Oveta Culp Hobby, U. S. Secretary of Health, Education and Welfare; from Gen. Lucius Clay (left), chairman of the Board, Continental Can Co., Inc., New York, and Oliver G. Willits, chairman of the N.C.A. convention committee and Campbell Soup Co. Mrs. Hobby spoke on the relation of food to health.

Tenenblat Heads Chicago Packers & Wholesalers

Irving Tenenblat, president of Monarch Provision Co., was re-elected president of the Chicago Meat Packers & Wholesalers Association at the group's recent annual meeting in the Sheraton Hotel.

Howard Wedig of Wedig Wholesale Meats, who had been serving on the board of directors, was elected a vice president and Si Silverman, Silverman & Wexler, was named to the board.

Officers re-elected are: Louis Zambreno, Fulton Market Provision Co., vice president; Edward Churan, Illinois Provision Co., secretary-treasurer, and Melvin Guggenheim, George Hust, Alex Klopot, Edward Kohn, John Marhoefer, Frank Prusha and Ray Sabbath, directors.

December 4 was chosen as the date for the association's 19th annual banquet at the Conrad Hilton Hotel.

PERSONALITIES

and Events

OF THE WEEK

►Henry Davis has been elected a vice president of Vienna Sausage Manufacturing Co., Chicago. He joined the company in 1924 and has been factory superintendent since 1942.

►Girard Packing Co. of Philadelphia has taken over a 65x135 ft. building adjoining its plant and will combine the structures to enlarge and rearrange facilities for curing and pumping, smoked meats storage, pre-chill and shipping and receiving. Morris Fruchtbaum, Philadelphia, engineered the project.

►Thomas L. Johnson, formerly of George Fry & Associates, Chicago, has recently joined Stark, Wetzel & Co. of Indianapolis as industrial engineer.

►Edward Foss Wilson, chairman of the board of Wilson & Co., Chicago, has been named a co-chairman for the Illinois observance February 21-28 of "Brotherhood Week," sponsored by the National Conference of Christians and Jews.

►G. M. Redmond has been elected president of the Union Stockyards Co. of Fargo, N. D. Special assistant to A. L. Olson, president of the St. Paul

LET CUSTOM PUT PROFIT in SAUSAGE PRODUCTS



It's an established fact that packers across the nation have used Custom seasonings, binders, and cures with outstanding profit success. For example, they have found that Custom Flavotex Seasoning Salt helps keep the color of fresh sausage and improves its flavor too . . . gives it more "eye-and-buy" appeal. It brings out hidden tastes and preserves a smooth balance of flavor that makes every customer a STEADY customer for you. Whatever Custom seasoning you use, you'll find that it has been carefully designed to bring out the flavor of ALL the meat, emphasizing just the flavors you want.

Custom Binders, too, play a vital role in giving your sausage a distinctive, sales-stimulating texture and appearance. By holding the natural juices in and making the sausage firmer and easier to cut, they assure a wonderful goodness that means repeat sales time after time.

For all-around perfection and economy, of course, you can't beat Custom's "one package" service. Now you can have your own combination of Custom Cure, Seasonings and Binder blended for you by Custom. Always uniform and easy-to-use, your Custom packaged cure eliminates weighing, mixing, and storing of spices in your plant. Just open the Custom Package, add it to your meat . . . and you have the finest and most uniform sausage you've ever made. It's as easy as that.

Ask to have Your Custom Field Man call soon.

SEE US AT THE WSMFA SHOW
SAN FRANCISCO FEB. 17-19

Custom
Food Products, Inc.

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Union Stockyards Co. for the past five years, Redmond was in charge of maintenance activities within the South St. Paul yards and, in addition, supervised the construction of new and added facilities at the West Fargo yards. Previously he served the Fort Worth Stockyards Co. in various supervisory capacities for 30 years.

►The name of Evansville Packing Co., one of the oldest packinghouses in Birmingham, Ala., has been changed to Bryan Bros. Packing Co., Inc. The firm was purchased in October, 1952, by Bryan Bros. Packing Co. of West Point, Miss., but the Evansville name had been retained. Art Cumnickel, manager of the Birmingham plant, said the name was changed to identify the packinghouse with Prairie Belt brand products and Bryan Bros. canned meats which it manufactures.

►O. C. Stuckwisch is resident agent for the newly-charted American Meat Co., Inc., Kansas City, Kan., which operates a wholesale and retail meat and meat packing business. Capital is \$50,000.

►John P. Jurgatis has been appointed head of the general refinery department of Swift & Company, Chicago, G. J.

Stewart, vice president, announced. Jurgatis succeeds Carl M. Vuckel, who is retiring on pension after 46 years with the company. Vuckel had been in charge of the department since 1936. Jurgatis started in the sales department at South St. Paul, Minn., in 1938 and was transferred to Chicago in 1944 to become a member of the department he now heads. A year later he was appointed an assistant to Stewart, and continued in that capacity until his recent return to the refinery business. His new responsibilities include the manufacture and distribution of shortening and vegetable oils.

►A charter has been granted by the South Carolina secretary of state to Wright's Provisions, Inc., Anderson County. The new corporation, capitalized at \$25,000, is authorized to operate a wholesale meat and produce business, to slaughter animals and poultry and to process and store meats and produce. J. G. Wright, sr., is president.

►Morrilton Packing Co., Inc., Morrilton, Ark., has been granted a charter, listing authorized capital of \$250,000. Incorporators are Felix Schlosser, Lonnie Ruff and Edward Ruff.

►Coolers and rendering facilities have been remodeled and enlarged at the



WINNER OF VISKING Corp's nationwide "What's The Baby Saying?" contest, David Richter (right) receives first prize, a 1954 automobile, from David H. Chesser, Visking's eastern sales manager. Richter, whose entry was chosen from those of more than 200,000 contestants, lives in Philadelphia.

cattle killing plant of Peerless Packing Co. in Cleveland. Designs for the work were furnished by Morris Fruchtbau, Philadelphia engineer.

►Dreher Packing Co., Inc., Columbia, S. C., has selected George McCown, jr., as the firm's "Salesman of the Year." McCown was presented with the "Distinguished Salesman's Oscar" by Bob Whitney, president of the National Sales Executives' Club, during a banquet at the Wade Hampton Hotel in Columbia last week.

►William Howson Smith, 70, a salesman for Armour and Company for 31 years, died in Seattle recently after an illness of five months. He retired from Armour in 1948.

►R. A. Rossignol, office and credit manager for the Sacramento branch of Swift & Company, has retired after 37 years of service with the firm. Eugene F. Ray, Sacramento branch manager, announced that Kenneth Barta has been transferred from Tucson, Ariz., to succeed Rossignol.

►Penn-Dutch Lebanon Bologna, Inc., Philadelphia, has amended its articles of incorporation to provide for an increase in the company's authorized capital stock to \$150,000, divided into 15,000 shares with the par value of \$10 each.

►Herman Rosett, smoked meats wholesaler in Philadelphia, has been elected to membership in the 32 Carat Club, a philanthropic and fraternal club of 32nd degree Masons.

►Appointment of Bernard L. Lewis, Inc., New York City, to handle public relations for the National Association of Margarine Manufacturers, Washington, D. C., was announced by S. F. Riepma, president of the association. Mrs. Clara Gebhard Snyder will continue as the association's consumer service consultant, operating out of Lincoln, Neb.

►Martin & Co. is completing a one-story brick and concrete plant with

Boy!
those
Daniels
wraps
sure bring
home the bacon



... and they bring it home fresh. **DANIELS** bacon wraps are designed to make friends quickly, to stand out from the crowd. Keep your bacon on the move, in a **DANIELS** wrap.

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There is a **DANIELS** product to fit your needs, printed in sheets and rolls... transparent glassine • snowdrift glassine • superkleer transparent glassine • lard pak • bacon pak • ham pak grease-proof • sylvania cellophane • laminated papers • special "Heat-Seal" papers.

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SALES OFFICES: Rhinelander, Wisconsin
Chicago, Illinois . . Philadelphia, Pennsylvania . . Akron, Ohio
Denver, Colorado . . Dallas, Texas . . Los Angeles, California

creators · designers · multicolor printers

3,000 sq. ft. of floor space at 470-74 North Third street in Philadelphia. The structure will house the firm's beef wholesaling and boning operations. Ample space has been allowed at the site for off-the-street truck parking and loading.

►Peacock Meat Co., Rocky Mount, N. C., has obtained a charter from the North Carolina secretary of state to deal in meat. Authorized capital stock is \$200,000. Incorporators are W. F. Lee, R. A. Pule and Mrs. Minnie Lee, all of Rocky Mount.

►The Sioux Falls plant of John Morrell & Co. has taken over supervision of the Morrell Oakland branch, according to an announcement by H. T. Quinn, general manager of the Sioux Falls plant. The Oakland branch previously was supervised by the Ottumwa plant but better transportation connections between Sioux Falls and Oakland as well as a revision of the Morrell sales territories brought about the change, Quinn said. B. E. Lawrence is branch manager and E. B. Hebert, assistant manager. Operation of the branch with its 83 employees will be under the direction of V. M. Kleespies, assistant Sioux Falls sales manager and manager of the Morrell eastern sales division.

►Foldberg Packing Co., Inc., has been formed in Superior, Wis., with an authorized capital stock of 250 shares of common at par value of \$100 per share. Incorporators are Oscar and Irene Engstrom and Paul L. Witkin, Witkin being named as register agent for the corporation at 220 Telegram Bldg., Superior.

►Although some \$20,000 remains to be raised to reach the goal set by the Washington Cattleman's Association, preliminary construction already has been started on the \$85,000 cattle feeding laboratory at the State College of Washington. William Fancher of Tonasket, association president, said that contributions still are being received.

►Cross Bros. Packing Co. of Philadelphia now is operating the beef slaughtering establishment formerly run by Insel & Insel at 225 Pacific



ALBERT F. GOETZE, president of Albert F. Goetze, Inc., Baltimore, awards a watch to Ludwig F. Riedel in token of 25 years of meritorious service with the organization. Eighty-seven of the firm's workers were awarded service pins for five, ten, 15 and 20 years with the company.

st. in Newark, N. J. Clyde Hardin is in charge for Cross Bros. at Newark.

►Jim Hogan, formerly with Sunderland & DeFord, has joined the Sloman Lyons Brokerage Co., Chicago, in provisions. He worked for The Rath Packing Co., Waterloo, Iowa, for some time before becoming associated with Sunderland & DeFord several years ago.

►Siddall's Wholesale Limited, Amherst, N. S., makers of Scotia brand meats, now is headed by G. C. Skinner in the dual position of president and managing director. The firm caters to the neighboring provinces of New Brunswick and Prince Edward Island and to Newfoundland and Labrador as well as Nova Scotia.

►Some 800 lbs. of bacon and a section of the Quality Packing House, New London, Wis., were destroyed by fire recently. Damage was estimated at \$25,000.

►Louis L. Lampo, sole owner of Louis L. Lampo Co., Houston, Tex., expects his remodeled sausage kitchen to be ready for operation about March 15. The remodeling and new machinery

to be installed will cost approximately \$15,000. An additional \$5,000 is being spent to build dressing rooms and lockers for employees. The firm purveys to hotels and institutions.

►George F. Silkknitter, 74, president and general manager of the Sioux City (Iowa) Stockyard Co. and the Sioux Falls, S. D., stockyards since 1925, died January 28 after an illness of about a month. He had relinquished the titles of president and general manager a few days earlier when he was elevated to the newly-created post of chairman of the board. Silkknitter worked for several years for Swift & Company in Chicago before going to Sioux City in 1919 as secretary of the stockyards there.

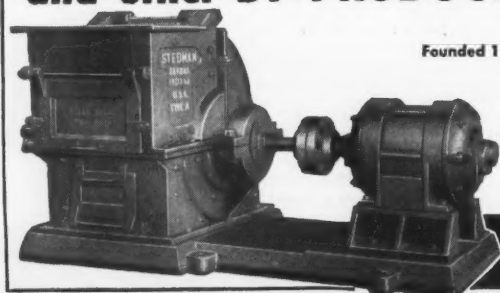
►Robert M. Waters, has been named manager of the Cudahy Packing Co., plant in Fresno, Calif., succeeding A. L. Diamond who resigned to open his own meat packing business. Waters has been with the firm for 17 years and was assistant manager in charge of beef operations in San Diego before his recent transfer.

►Two new vice presidents, R. B. McCraith and O. Z. Remsburg, were elected at the annual meeting of stockholders and directors of the St. Paul Union Stockyards Co. Officers re-elected are: A. L. Olson, president; D. F. Hunt, vice president; J. J. O'Connell, treasurer; L. J. Anderson, secretary, and D. L. Grannis, assistant secretary.

►The county council of St. John, New Brunswick, has accepted an offer of Canada Packers, Ltd., Toronto, to lease the abattoir at the junction of St. John and East St. John, which the council had operated at a loss of about \$300,000 in eight years. Canada Packers plans to erect a building on property it owns adjoining the abattoir and install full processing facilities. The abattoir lease is for 30 years.

►Philadelphia Boneless Beef Co. under Harry Batt has acquired the Draude & Donnelly building in Philadelphia in anticipation of future expansion.

For CRACKLINGS, BONES DRIED BLOOD, TANKAGE and other BY-PRODUCTS



Founded 1834

STEDMAN 2-STAGE GRINDERS

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

STEDMAN FOUNDRY & MACHINE COMPANY, INC.

Subsidiary of United Engineering and Foundry Company

General Office & Works: AURORA, INDIANA

MIT Offers Several Short Summer Courses of Value

Several short courses that may be of interest to meat packing personnel are included in the special summer programs of the Massachusetts Institute of Technology, Cambridge.

Among the two-week courses are: "Lubricating Engineering," for the engineer responsible for lubrication maintenance and scheduling; "Creative Engineering and Product Design," and "Internal Combustion Engines."

Also offered are a one-week course in "Corrosion," and a three-week course in "Food Technology," under the direction of Dr. Bernard E. Proctor.

The first two weeks of Dr. Proctor's program will be devoted to fundamental studies of foods, food processing and equipment, and special analytical tools. During the third week, the registrants may elect to specialize in one of four fields: nutrition, sanitation food acceptance or ionizing radiations.

Specific dates and detailed information may be obtained from the Summer Session Office, MIT.

New 'Mouthpiece' Talking To Mississippi Meat Men

Jackson Packing Co., Jackson, Miss., has begun publishing the *Magnolia Mouthpiece*, monthly four-page news-humor paper for Mississippi retail meat dealers and Jackson Packing Co. employees.

In his column, "Meat Memos," John H. Boman, president, says "More meat in the diet for health's sake should be our consistent appeal to the consumers. Aggressive selling by the packer and retailer, supported by consistent advertising, will get the job done. Prospects appear bright for 1954 to those who do their jobs well."

The introductory issue says the *Mouthpiece* will offer "a lotta laughs and a little larnin'" every month.

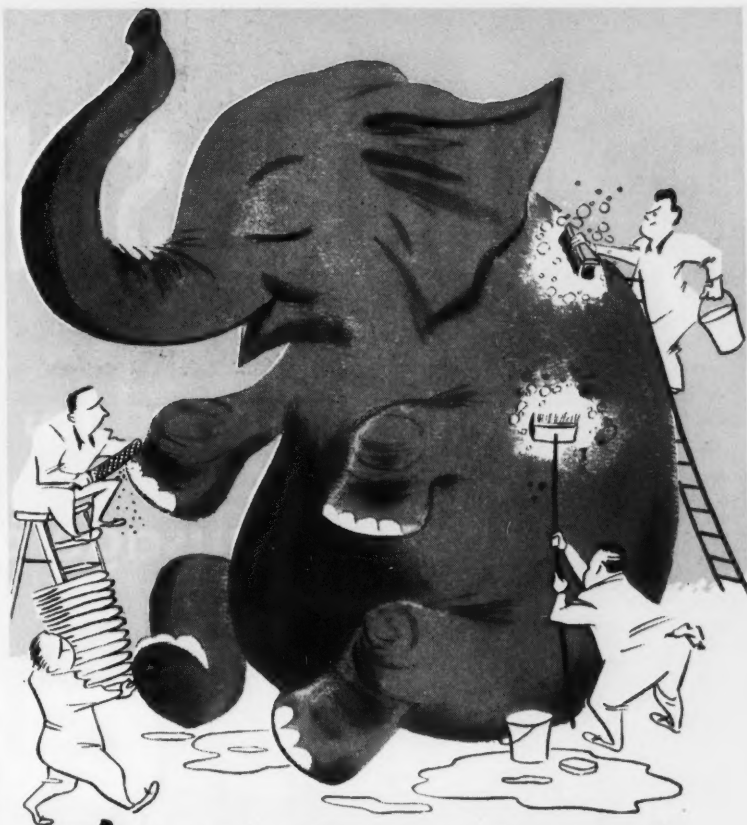
ICC O.K.'s Rail Rate Cut On Canned Goods Hauls

Railroads were authorized by the Interstate Commerce Commission February 2 to reduce rates on transcontinental shipments of canned goods. The reductions will amount to 10c per cwt. on shipments from the West Coast to the East Coast and from the East Coast to the West Coast.

Proposed to the ICC by the railroads last month, the reduction was opposed by the Intercoastal Steamship Freight Association and others. The rate reduction was authorized by the ICC without a hearing.

And It Gets Customers?

A grocery and meat market on West Bow st. in Tyler, Tex., has a sign that reads, "Pledger's Old Tuff Meat."



IT'S A BIG JOB!

Stabilizing fats and oils against oxidative deterioration is a big job, too. Each molecule of antioxidant must protect, on the average, 200-500 molecules of fat. And remember, each fat molecule is subject to oxidative attack at a number of different points. Such protection must be long-lasting to protect food products and assure customer satisfaction with the protected foods.

Naturally, then, antioxidant potency is of extreme importance. BHA or butylated hydroxyanisole is a mixture of two closely related chemicals called 2-, and 3-tertiary butyl-4-hydroxyanisole. 3-BHA is far more potent than 2-BHA in antioxidant properties. Sustane 1-F has consistently been higher in 3-BHA content than the BHA of any other manufacture. Today, Sustane 1-F is higher in 3-BHA content than ever before!

It's not surprising, then, that every year more and more products are Sustane protected. Users are recognizing the leadership of Sustane in supplying more potent antioxidants, realizing more antioxidant protection for their antioxidant dollar and supplying better Sustane protected products to their customers.

Don't forget, either, that even the best antioxidants must be properly employed for maximum benefit. Laboratory and technical help are available so that Sustane quality is transplanted into maximum antioxidant protection in your products.

Sustane #1-F

PRODUCTS DEPARTMENT

UNIVERSAL OIL PRODUCTS COMPANY

30 EAST ALGONQUIN ROAD, UOP DES PLAINES, ILL., U. S. A.



YOU'RE SURE WITH

Especially designed for use in curing
cooked sausage products

CEBICURE

offers all these important advantages

- 1 Assures better, more uniform cure-color of cooked sausage products.
- 2 Cuts production costs by reducing smokehouse time and speeding output.
- 3 Guards against costly losses by retarding color-fade due to oxidation.
- 4 Particle size carefully controlled for use in curing meats. Free-flowing. Readily soluble in cold water.
- 5 Supplied in convenient avoirdupois packages. Shipped with transportation pre-paid from Atlanta, Ga.; Buffalo, N. Y.; Chicago, Ill.; Dallas, Texas; Los Angeles, Calif.; Rahway, N. J.; St. Louis, Mo.; and Seattle, Wash.

CEBICURE

(MERCK ASCORBIC ACID)

BETTER COLOR MEANS BETTER SALES

Sales managers find that cooked sausage products cured with CEBICURE look more appetizing—have greater sales appeal—and move faster.

Use of Ascorbic Acid in cooked sausage products approved by B. A. I.

No uncertainty when you follow tested procedures for CEBICURE

The use of Ascorbic Acid in curing cooked sausage products was pioneered by the Merck Research Laboratories in co-operation with leading packers. Developed especially for curing meat, CEBICURE assures top results. Write for complete technical information on the use of CEBICURE in salt solutions.

Under the name "Cebitate" Merck also offers Sodium Ascorbate especially for use in curing meat.

*Research and Production
for the Nation's Health*



MERCK & CO., INC.

Manufacturing Chemists

RAHWAY, NEW JERSEY

DELIVERY Problems are

solved by CHAMPION

Quality producers of cellophane and glassine printed bags and roll-stock

• Timely delivery to tight schedules is a part of **Champion's** regular service—service as near as your phone for orders of cellophane or glassine bags or roll-stock.

Champion's Packaging Specialists, strategically located from coast to coast, can give your packaging problems prompt attention.

For design ideas, quality production, and fast delivery, you can count on **Champion**. Remember—it's a mark of a **Champion** to deliver under pressure.

CHAMPION BAG COMPANY

160 North Loomis Street
Chicago 7, Illinois



Report Shows 4-H Efforts To Cut Livestock Losses

Ways in which 4-H youngsters effectively are spreading the word about livestock conservation, which ultimately rewards the meat packer, are illustrated in the current issue of *Livestock Conservation News*.

Reporting on the last 4-H national livestock conservation demonstration contest, the *News* carries pictures of



ASSISTANT MANAGER of Livestock Conservation, Inc., Mike O'Connell looks over 4-H report issue.

each of the 13 state teams that participated in the national finals at Chicago's Congress Hotel during the 4-H Congress. Rules also are set forth for the 1954 contest to be held in the last week of November or the first of December.

The publication summarizes the specific aspects of livestock conservation demonstrated by the finalists. Because the contest hinges partly upon team members' ability to present their message with self-made aids, few endeavor to describe conservation at the meat packing level. Their work, however, reduces the loss the meat packer must absorb in terms of poor livestock management at the farm and market level.

Currently, Livestock Conservation, Inc., Chicago, which supervises the program, is seeking a new sponsor to help underwrite the greatly expanding 4-H livestock conservation activity.

Senate Pesticides Bill

Senator George D. Aiken (R-Vt.), chairman of the Senate Agriculture Committee, introduced a bill (S 2868) this week providing for the establishment of tolerances for pesticides applied to raw agricultural commodities.

Chief feature of the proposal is to have the Secretary of Health, Education and Welfare prescribe tolerances for each pesticide, except where the Secretary determines, on the basis of scientific evaluation and the advice of the Secretary of Agriculture, that an exemption from tolerances is permissible in the public interest.

The bill is a duplicate of HR 7125, introduced in the House by Representative Miller (R-Neb.) January 11.

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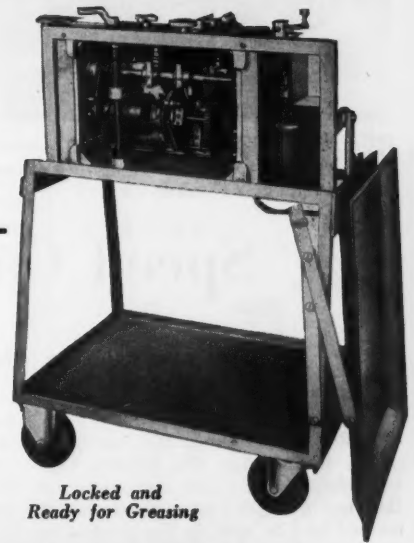
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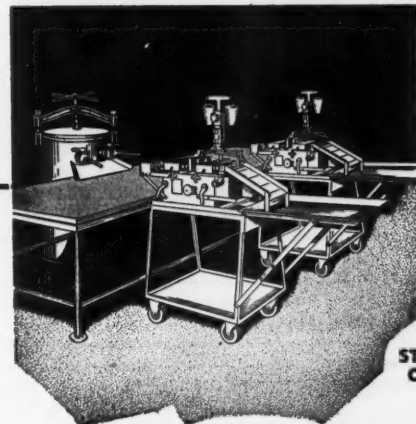
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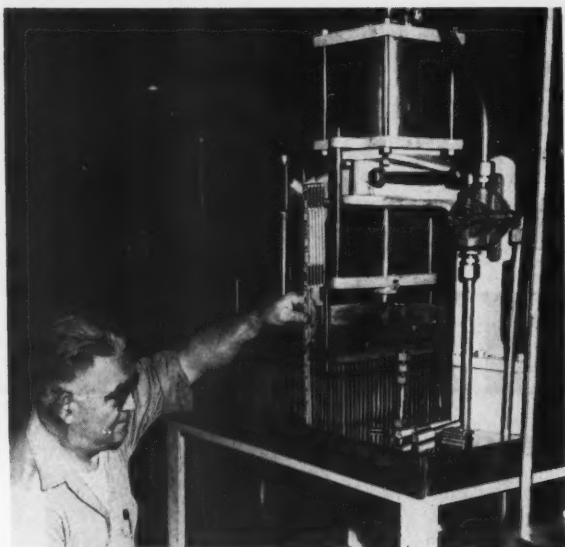
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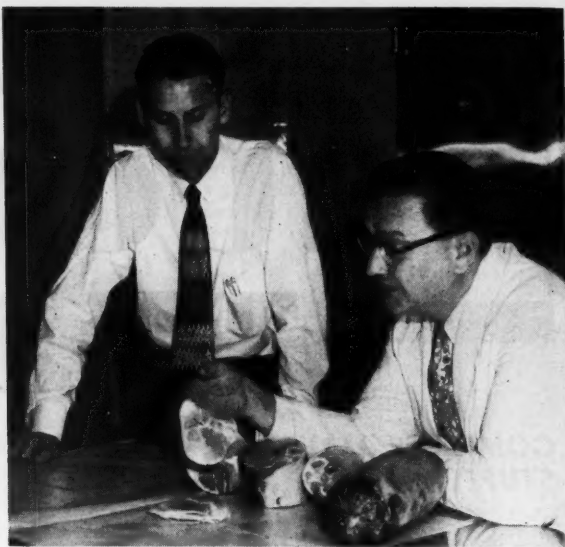
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OVER 3000 TY LINKERS IN DAILY OPERATION



SHOP MACHINIST measures height of penetrating needles of new model machine developed to speed curing of smoked meats.



EXAMINING SLICE of boned out smoked ham cured with new process are Dean Griffith and Stephen Komarik, research kitchen director.

Speed Cure for Smoked Meats

1,600 needles pierce product, permitting fast curing action.

THROUGH research and testing at its laboratories, The Griffith Laboratories, Inc., Chicago, has expanded the area in which its Penetronic curing method can be used in the production of top quality smoked meats.

Originally developed to produce a dry cured bacon with excellent color and flavor retention qualities, the method has been extended to shorten the curing period for other meats. The advantages claimed for Penetronic cured bacon, namely those of excellent color retention under showcase lighting, uniform distribution of salt within the product, firmer and dryer texture and milder and more lasting flavor are also claimed for

the other products which can now be cured with this method. (See THE NATIONAL PROVISIONER of September 27, 1952.)

Underlying the new applications are improvements to the Penetronic perforating machine which make it adaptable to a variety of meat products. The length of the 1,600 individual needles in the head has been increased to 5½ in. However, the stripper bar comes to within ¼ in. of the needle tips and consequently will free any meat penetrated by the needles. The steel of which the individually removable needles are made has been improved to give greater springiness to withstand the

impact of striking occasional cartilages in the meat.

Under specific directives from the firm's president, Carroll L. Griffith, the research kitchen, under director Stephen Komarik, tested the Penetronic method with a variety of meat cuts. Laboratory findings were verified in limited production tests in the plants of co-operating meat packers.

Perhaps the application of greatest interest to the meat industry is the utilization of the new method for curing boned-out hams prior to stuffing them in fibrous casings and smoking. In this process the boned ham is penetrated and then cured by either the dry or sweet pickle method.

In the sweet pickle cure the penetrated and boned ham is placed in pickle. Osmosis, aided by the multiplicity of openings into the cut, produces the desired cure at a normal rate. While the time approximates that required for curing pickle-pumped hams, the amount of pickle absorbed by the cut will be restricted to the maximum it can physically retain. This avoids overloading the tissue with pickle it cannot retain and is reported to give the ham its excellent quality. There is no excess moisture to reduce the binding quality of the finished product or aid in color deterioration of its sliced surface. The finished product can be sliced to a thickness of 1/32 in. It is reported that samples have held a desirable color

TABLE 1: SWEET PICKLE CURE METHOD

Five days cured at temperature of 45°F. and processed to an internal temperature of 148°F.

No. Pieces	Green Wt.	Boned Wt.	Cured Wt.	Smoked Wt.	Final Yield
12	135 lbs. 12 oz. 100%	101 lbs. 12 oz. 74.96%	106 lbs. 4 oz. 78.26%	100 lbs. 12 oz. 74.21%	74.21%

TABLE 2: DRY CURE METHOD

Five days cure at temperature of 45°F. and processed to internal temperature of 148°F.

No. Pieces	Green Wt.	Boned Wt.	Cured Wt.	Smoked Wt.	Final Yield
12	132 lbs. 100%	100 lbs. 12 oz. 75.56%	98 lbs. 12 oz. 74.81%	95 lbs. 71.97%	71.97%

TABLE 3: WESTPHALIAN TYPE HAMS, DRY CURED

Five days at temperature of 45°F., then smoked for 48 hours to an internal temperature of 142°F.

No. Pieces	Green Wt.	Boned Wt.	Cured Wt.	Smoked Wt.	Final Yield
12	156 lbs. 100%	118 lbs. 3 oz. 75.76%	115 lbs. 10 oz. 74.11%	103 lbs. 10 oz. 66.42%	66.42%



Walter Kalchbrenner, chemist, checks slicing characteristics of ham cured with new technique. Product does not crumble even though sliced wafer thin.

under fluorescent lighting for a period as long as one month.

While the sweet pickle cured ham will show a slight gain in cure, amounting to about 4 per cent, this smaller initial gain is offset by the lower shrink taken in the smokehouse when the meat is processed to the level of 147 to 150° F. internal temperature. The yield of the finished ready-to-eat product will be in excess of 70 per cent of the bone-in green weight. Furthermore, the process avoids the loss through "wash-out" during smoking of important nutritional and flavor elements and is said to prevent formation of unattractive pickle pockets between the meat and the casing.

When the dry cure method is employed there is a slight weight loss in cure which is offset by a smaller shrink during smoke.

Tables 1, 2 and 3 show results with various hams using the different types of curing. These hams were examined after a three-month storage period and were found to be in excellent condition as to color, texture and flavor. The tests in which the meats were checked after each phase of processing were conducted in the Griffith's research kitchen. Because it is a dryer product,

the smoked boneless ready-to-eat ham prepared by this technique can be shipped for greater distances and held for longer periods.

In preparation of beef insides, knuckles and outsides for dried beef, the new method has drastically reduced the curing period and, consequently, the amount of money tied up in inventory. These meats, because of their thickness, require from 90 to 160 days for curing by the conventional sweet pickle method. The curing time can be shortened by overhauling at 10, 25 and 40 days, but many firms elect to bypass this additional labor expense and take the longer cure. This practice, however, calls for a lower and constant pickle and product temperature to prevent spoilage. When prepared by the new method these same meats can be cured in 5 to 13 days, depending upon original weight, Griffith asserts.

Since they possess a firm and dry texture, the dried and smoked beef hams can be sliced to wafer thickness on high speed slicing machines and show the desired fluffed appearance in glass jars as there is no moisture to cause the slices to sag.

It is claimed that conventionally cured dried beef samples picked up on the open market and analyzed for salt content had a range from 6 to 18 per cent. With the new process a uniform salt content of any desired level can be attained, it is said.

The new technique has been tried with equal success on Canadian backs, cappicola and other products. Butts for cappicola normally are cured in 7 to 18 days. With the new process the time reportedly can be cut to three to four days.

Komarik says that Griffith is investigating the possibilities of applying the new technique to hams prepared for canning. To this end, it is hoped that a firmer and dryer product can be achieved.

● *An extract of lambs' tongues was an ingredient in cold tablets compounded by King Henry VIII as a hobby and tried out on his courtiers.*

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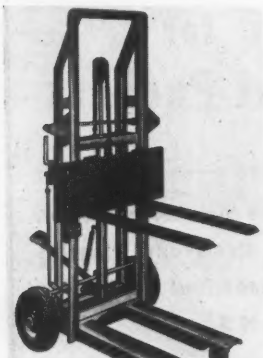
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NEW EQUIPMENT *and Supplies*

PORTABLE HAND LIFT TRUCK—Foot lever operation, safety release pedal and wheel lock, permit safe one man operation of this new hydraulic portable lift



truck. Designed to operate in narrow aisles and turn easily in close quarters, the unit can lift loads of 1,000 lbs. to a height of 53 in. A combination "snap-on" plate permits use as platform truck when forks are not required. The truck is made by Safeway Industrial Equipment Corp., Chicago, Ill.

* * *

EMERGENCY LIGHTING—Electric Cord Co., New York City, soon will market



a new emergency lighting unit which will provide automatic and continuous illumination for about 12 hours. Once plugged into any 110 volt AC outlet, the unit automatically keeps charged to the correct rate. The device is furnished with a 6-volt 105-ampere hour glass jar battery. It is equipped with two chrome plated adjustable sealed beam flood heads. Up to five heads can be placed on the case, providing extra illumination.

MAGNETIC TRAP FOR COARSE GRINDS—A non-electric, magnetic sausage trap for removing ferrous metal from coarse sausage grinds up to 1 in., has been announced by Cesco of Santa Rosa, Calif. The new trap is a companion unit to the Cesco Model 190 which is used on frankfurters, bologna, liverwurst and other emulsions. The new, larger Model 195 is



designed to provide efficient handling of grinds of more than 1/4 in. plate. When installed between the stuffing valve and the stuffing horn, it is said to remove ferrous particles from tiny specks up to broken cutter blades and stray metal tag clips.

* * *

DIAPHRAGM MOTOR CONTROL VALVES, incorporating a number of engineering improvements, have been announced by the Industrial division of Minneapolis-Honeywell Regulator Co., Philadelphia. The new valve, to be designated Series 800, was designed for use with wide-band, proportional control instruments widely used in industry. The valve offers a sturdy yoke, a unique locking arrangement for securing the body stem to the spring stem, and either bolted or screwed stuffing boxes. The new line also incorporates direct-acting, reverse-acting and springless diaphragm motors. These are for operation of either double and single-seated straight through bodies or for Venturi, three-way and low flow types of bodies.

AUTOMATIC FLOAT TRAP: The V. D. Anderson Co., Cleveland, has developed a new stainless steel trap for draining corrosive liquids from air, gas and steam confined in piping systems and equipment. The trap drains liquids as fast



as they are formed without permitting the escape of air or gas. Mechanism consists of a valve and seat, a lever, and a ball float. The liquid, upon entering the unit at the top, raises the float, opening the valve, and permitting the liquid to escape. An accumulation of any steam or gas lowers the float, causing it to drop and closing the valve. Available in 1/2- to 2-in. sizes, the trap is designed for 300-lb. pressure and maximum total temperature of 800° F.

* * *

SMALL PARTS STORAGE—A unique way to store small parts to prevent oxidation is in vacuum jars. In a five-year test, screws,

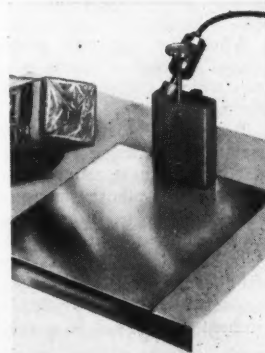


nails and small low-carbon steel parts were put in six 8-oz. Vu-O-Matic jars and placed in basement storage where average relative humidity varied between 80

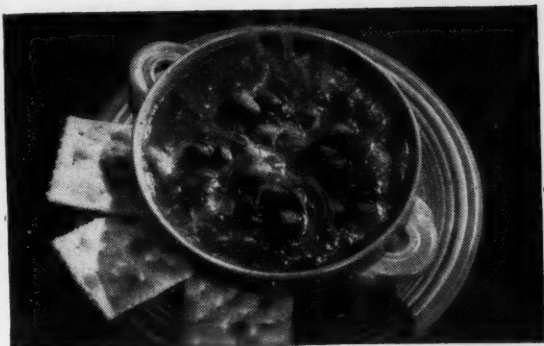
and 95 per cent. As a comparison control, similar parts were stored in open containers under the same conditions. At the end of the fifth year, parts in three of the six jars still were free from rust. Not until the end of the fourth year was even slight oxidation found on any of the parts in jars. The jars were opened for inspection at frequent intervals. Parts stored in the open containers showed considerable rusting after two months and were covered completely with an oxide coating after one year. The jars can be stored conveniently on Vu-O-Matic rotary stands made by Union Metal Manufacturing Co., Canton, Ohio. Parts are readily accessible.

* * *

VERTICAL HEAT SEALER—Great Lakes Stamp & Mfg. Co., Chicago, offers a new vertical plate heat sealing device for sealing consumer packages and also loaf casings. The unit incorporates a fibreglass-



teflon belt which travels with the package being moved across the sealing surface in a way which is said to eliminate all friction between the packaging film and the sealing surface. This "frictionless" sealing also is said to permit better sealing of films having critical sealing ranges, and to make all seals more securely. Cleaning of sealing surfaces is not required. Adjustable thermostatic control is provided with a dial thermometer built into the unit.



Hotter sales for chili con carne

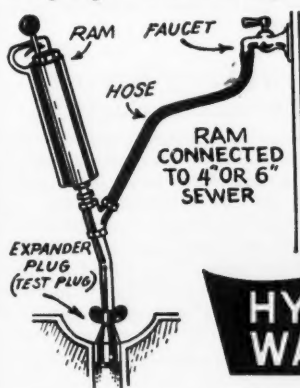
You can heighten the flavor of your chili con carne—canned, frozen, or brick and get a smoother blend of the spices by adding only 4 to 6 oz. of Huron MSG per 100 pounds. If your chili is frozen, Huron MSG will safeguard its improved flavor for longer storage periods. Let Huron's Technical Service tell you how. The Huron Milling Co., 9 Park Place, New York 7, N. Y.

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Kiel, Wisconsin



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- 3—**EQUIPMENT SAVING**... eliminate harsh abrasives and you cut down equipment wear. The Oakite Steam-Detergent method removes the soil, but not the metal.
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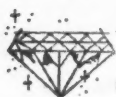
These are the **FOUR** big savings you enjoy when you use the Oakite Steam-Detergent method. Your workers will like this safe and easy way of cleaning tables, packaging machines, elevators, conveyors and the hundreds of other soiled surfaces. Ask your Oakite Representative for **FREE BOOKLET**, which gives operating details and model specifications on the Oakite Solution-Lifting Steam Gun. If you prefer, write us direct for your copy. Oakite Products, Inc., 27A Rector St., New York 6, N. Y.

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Ohio Axle-Mile Tax Hit As 'Balkanization' Threat

Resolutions endorsing "piggy-back" and condemning special taxes on motor vehicles, such as Ohio's axle-mile levy, were adopted by the Private Truck Council of America, Inc., at its recent annual meeting in Chicago.

The Council charged that "so-called axle-mile, ton-mile, weight-distance taxes are especially vicious forms of third-structure taxes" that burden the flow of interstate commerce and "threaten a Balkanization of the otherwise United States."

Endorsing the idea of moving motor vehicles and trailers by rail cars, the Council said that it recognized the possibilities of important benefit to the national interest, including the consuming public, through use of this "piggy-back" method of transportation.

Anti-Strike Measure Offered in New York

Proposed legislation to empower the state industrial commissioner to prohibit strikes affecting the public interest during a 30-day cooling-off period has been introduced in the New York State Legislature by Assemblywoman Genesta M. Strong, Plandome Republican.

The bill is an aftermath of the strike that left the New York City metropolitan area without milk for a week last October. Under the bill, a special board of inquiry, to be appointed by the state industrial commissioner, would examine causes of the dispute during the cooling-off period.

Tax Laws Being Aligned With Accounting Customs

Provisions designed to bring the tax laws into line with generally accepted accounting principles have been written into the tax revision bill by the House Ways and Means Committee.

The new provisions also are intended to avoid the double counting of income and to provide for recognition of income which may not be counted at all. Another accounting change approved would permit corporations to compute taxable income on the basis of a 52-week or a 53-week accounting period.

New Pittsburgh Wage Tax

A 1 per cent municipal wage tax, expected to yield \$6,200,000 in additional annual revenue, was adopted by the Pittsburgh City Council to go into effect March 1.

Similar to a wage tax which has been in effect many years in Philadelphia, the new Pittsburgh levy must be paid by every person working in the city irrespective of where he resides.

• Ranking sixth as a supplier of tallow and grease prior to World War II, the United States is today the principal world source.

Meat Production Drops Another 7% In Week but Is Above Year Earlier

Meat production under federal inspection for the week ended January 30 was estimated at 357,000,000 lbs., according to the U. S. Department of Agriculture. This was a decrease of 7 per cent compared with 383,000,000

cattle and hogs was at the highest rate of the season.

Cattle slaughter of 343,000 head was 8 per cent below the 374,000 slaughtered the preceding week but 21 per cent above the 284,000 for the corresponding

preceding week and 15 per cent below the 1,276,000 for the corresponding week of 1953. Production of pork was 146,900,000 lbs. compared with 155,400,000 lbs. a week ago and 168,400,000 lbs. a year ago. Lard production was 36,900,000 lbs. compared with 38,500,000 the previous week and 47,700,000 last year.

Sheep and lamb slaughter was 281,000 head compared with 294,000 the preceding week and 289,000 last year. Production of lamb and mutton for the three weeks amounted to 13,500,000, 14,100,000 and 13,800,000 lbs. respectively.

AMI PROVISION STOCKS

Total of all pork meat holdings as of January 30 rose to 16 per cent above stocks reported on January 16, according to the American Meat Institute. Total pork stocks at 297,400,000 lbs. compared with 257,300,000 lbs. two weeks earlier. A year ago these holdings were reported at 442,900,000 lbs.

Total lard and rendered pork fat holdings amounted to 59,100,000 lbs. against 58,200,000 lbs. two weeks before and 157,300,000 lbs. a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

	Jan. 30 stocks as Percentage of Inventories on	Jan. 16 1954	Jan. 31 1953
BELLIES:			
Cured, D. S.	103	75	
Cured, S. P. & D. C.	105	74	
Frozen-for-cure, regular	100	43	
Frozen-for-cure, S. P. & D. C.	116	67	
Total bellies	111	69	
HAMS:			
Cured, S. P. regular	112	100	
Cured, S. P. skinned	122	68	
Frozen-for-cure, skinned	139	76	
Total hams	131	73	
PICNICS:			
Cured, S. P.	128	38	
Frozen-for-cure	110	72	
Total picnics	114	60	
FAT BACKS:			
D. S. CURED	108	95	
OTHER CURED AND FROZEN-FOR-CURE:			
Total other	112	76	
BARRELED PORK			
	100	25	
FRESH FROZEN			
Loins, shoulder butts and spareribs	117	38	
All other	107	71	
TOT. ALL PORK MEATS	116	67	
RENDERED PORK FATS			
	87	96	
LARD			
	102	37	

ST. LOUIS PROVISIONS

Stocks of provisions in St. Louis and East St. Louis on January 30, totaled 12,574,955 lbs. of pork meats compared with 9,549,540 lbs. at the close of December and 25,736,280 lbs. a year earlier, the St. Louis Livestock exchange has reported. Total lard stocks were 2,900,741, 2,201,060 and 9,108,790 lbs. for the three dates respectively. Lard stocks were at a record low for this time of the year.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended January 30, 1954, with comparisons

	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Prod.
Jan. 30, 1954 ...	343	185.5	125	13.1	1,084	146.9	281	13.5	357
Jan. 23, 1954 ...	374	200.1	126	13.2	1,131	155.4	294	14.1	388
Jan. 31, 1953 ...	284	157.9	96	11.2	1,276	168.4	289	13.8	351

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Per 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Jan. 30, 1954 ...	900	535	190	105	242	136	100	48	14.0	36.9
Jan. 23, 1954 ...	990	535	190	105	245	137	100	48	13.9	38.5
Jan. 31, 1953 ...	1,006	556	211	117	241	132	101	48	15.5	47.7

lbs. a week earlier, but was 2 per cent above the 351,000,000 lbs. of the corresponding week in 1953.

Slaughter again showed a general decrease and, with the exception of holiday weeks, total meat production was smallest since early September. Current production is 18 per cent below the peak of the fall and winter season, which was reached the first week of November when it totaled 436,500,000 lbs. At that time slaughter of both

week last year. Beef production was 183,500,000 lbs., compared with 200,100,000 lbs. the preceding week and 157,900,000 lbs. the year before.

Calf slaughter was 125,000 head compared with 126,000 the preceding week and 96,000 last year. Output of inspected veal for the three weeks under comparison was 13,100,000, 13,200,000 and 11,200,000 lbs., respectively.

Slaughter of 1,084,000 hogs was 4 per cent below the 1,131,000 slaughtered the

ALL WEIGHTS CONTINUE TO SHOW SUBSTANTIAL MINUS MARGINS

(Chicago costs and credits, first two days of the week)

With both average live hog costs and product values marked down a little this week there was some minor adjustment in cut-out results. However, all weights continued to cut at substantial minus margins, the heaviest losses being registered on the heavy butchers.

The test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price lb.	per cwt. alive	per cwt. yield	Value per cwt. yield	Pct. live wt.	Price lb.	per cwt. alive	per cwt. yield	Value per cwt. yield	Pct. live wt.	Price lb.	per cwt. alive	per cwt. yield	Value per cwt. yield
Skinned hams ...	12.8	54.5	\$ 6.97	\$ 9.97	12.9	52.3	\$ 6.75	\$ 9.31	13.2	51.5	\$ 6.80	\$ 9.42		
Picnics ...	5.8	33.3	1.93	2.70	5.6	31.7	1.77	2.47	5.5	30.3	1.67	2.33		
Boston butts ...	4.3	44.1	1.90	2.69	4.1	42.6	1.75	2.47	4.1	42.6	1.75	2.43		
Loins (blade in) ...	10.2	45.4	4.64	6.63	9.9	43.4	4.30	6.03	9.7	43.4	4.21	5.94		
Lean cuts ...			\$15.44	\$21.99				\$14.57	\$20.28				\$14.43	\$20.12
Bellies, S. P. ...	11.1	54.1	6.00	8.55	9.6	52.8	5.07	7.13	4.1	50.2	2.06	2.86		
Bellies, D. S. ...					2.1	30.7	.64	.92	8.6	30.7	2.64	3.62		
Fat backs ...					3.2	11.5	.37	.52	4.6	11.9	.55	.80		
Jowls ...	1.7	19.6	.33	.49	1.7	19.6	.33	.49	1.9	19.6	.37	.53		
Raw leaf ...	2.3	15.8	.36	.51	2.2	15.8	.35	.49	2.2	15.8	.35	.49		
P.S. lard, rend. wt. ...	14.9	15.5	2.31	3.33	13.5	15.5	2.09	2.91	11.1	15.5	1.72	2.46		
Fat cuts and lard ...			9.00	12.88			8.85	12.46			7.69	10.76		
Spareribs ...	1.6	43.8	.70	1.00	1.6	43.8	.70	1.00	1.6	43.8	.70	.96		
Regular trimmings ...	3.3	26.0	.86	1.22	3.1	26.0	.80	1.09	2.9	26.0	.75	1.06		
Feet, tails, etc. ...	2.0	14.6	.29	.42	2.0	14.6	.29	.41	2.0	14.6	.29	.41		
Offal & misc.70	1.00			.70	.99			.70	.98		
TOTAL YIELD & VALUE ...					TOTAL YIELD & VALUE ...					TOTAL YIELD & VALUE ...				
	70.0		\$26.99	\$38.51	71.5		\$25.91	\$36.23	72.0		\$24.56	\$34.29		
Cost of hogs ...			\$26.37	Per cwt. alive			\$26.12	Per cwt. alive			\$25.75	Per cwt. alive		
Condemnation loss12				.12				.12			
Handling and overhead ...			1.70	yield			1.50	yield			1.37	yield		
TOTAL COST PER CWT. ...					TOTAL COST PER CWT. ...					TOTAL COST PER CWT. ...				
			\$38.19				\$37.74				\$37.24			
TOTAL VALUE ...					TOTAL VALUE ...					TOTAL VALUE ...				
			\$38.51				\$36.23				\$34.29			
Cutting margin ...			—\$1.20	—\$1.76			—\$1.83	—\$2.57			—\$2.68	—\$3.54		
Margin last week ...			— .99	— 1.46			— 1.90	— 2.72			— 2.81	— 3.91		

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in its Natural Dress"*

with

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BARLIANT & CO.
New, Used & Rebuilt Equipment
Liquidations and Appraisals

SEE
"CLASSIFIED"
Page in
this issue

It would be well to discuss with **BARLIANT & COMPANY** their Appraisal Service, and how it could be of benefit to you.

The Barliant Column of Weekly Specials has appeared every week in The National Provisioner since January, 1945. Weekly offerings give packers a representative picture of today's market values.

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MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF	
Native steers	Feb. 2, 1954
Prime, 600/800	.40 @ 40 1/2
Choice, 500/700	.36 @ 38 1/2
Choice, 700/800	.36 @ 36 1/2
Good, 700/800	.33 1/2 @ 34
Commercial cows	.22 1/2
Can. & cut. cows	.22 1/2
Bulls	.26 1/2

STEER BEEF CUTS

Prime:	
Hindquarter	.53 @ 55.0
Forequarter	.33 @ 34.5
Round	.47 @ 48.0
Trimmed full loin	.88 @ 90.0
Regular chuck	.36 @ 37.0
Fore Shank	.15 @ 18.0
Brisket	.31 @ 33.0
Rib	.60 @ 62.0
Short plate	.11 @ 12.5
Flanks (rough)	.11 @ 13.0
Choice:	
Hindquarter	.44 @ 46.0
Forequarter	.30 @ 32.0
Round	.45 @ 48.0
Trimmed full loin	.55 @ 60.0
Regular chuck	.35 @ 37.0
Fore Shank	.15 @ 18.0
Brisket	.31 @ 33.0
Rib	.45 @ 48.0
Short plate	.11 @ 12.5
Flanks (rough)	.11 @ 13.0
Good:	
Round	.43 @ 45.0
Regular chuck	.34 @ 35.0
Brisket	.30 @ 31.0
Rib	.38 @ 42.0
Loin	.45 @ 45.0

COW & BULL TENDERLOINS

3/dn. range cows	.50 @ 52
3/4 range cows	.57 @ 60
4/5 range cows	.62 @ 65
5/up range cows	.62 @ 65
Bulls, 5/up	.80

BEEF HAM SETS

Knuckles	.40 1/2
Insidels	.40 1/2
Outsidels	.42

BEEF PRODUCTS

Tongues, No. 1	.31 @ 35
Hearts, regular	.10 @ 12
Livers, selected	.27 1/2 @ 28 1/2
Livers, regular	.16 1/2 @ 17 1/2
Tripe, scalded	.6
Tripe, cooked	.9 1/2
Lips, scalded	.9 1/2
Lips, unscalded	.6 @ 8
Lunge	.6 1/2 @ 7
Melts	.6 1/2 @ 7
Udders	.5

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	.35 @ 38
Veal breads, under 12 oz.	.38 @ 42
12 oz. up	.60 @ 85
Calf tongues, 1/2 down	.21 @ 28
Ox tails, under 1/2 lb.	.12 @ 15
Over 1/2 lb.	.16 @ 18

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	.58 @ 64
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	.62 @ 67
Hams, skinned, 16/18 lbs., wrapped	.59 @ 63 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	.61 @ 66
Bacon, fancy, trimmed, bris-	
ket off, 8/10 lbs., wrapped	.65 @ 69
Bacon, fancy square cut, seed	
less, 12/14 1/2 lbs., wrapped	.63 @ 68
Bacon, No. 1 sliced, 1-lb.	
open-faced layers	.73 @ 77

VEAL—SKIN OFF

Carcass (L.C.I. prices)	
Prime, 80/110	\$46.00 @ 49.00
Prime, 110/150	45.00 @ 48.00
Choice, 80/110	44.00 @ 47.00
Choice, 110/150	41.00 @ 43.00
Good, 50/80	34.00 @ 37.00
Good, 80/110	39.00 @ 43.00
Good, 110/150	39.00 @ 42.00
Commercial, all wts.	28.00 @ 34.00

CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	None quoted
Good, 70/down	None quoted

CARCASS LAMB

(L.C.I. prices)	
Prime, 40/50	\$42.00 @ 43.00
Prime, 50/60	40.00 @ 42.00
Choice, 40/50	40.00 @ 42.00
Choice, 50/60	39.00 @ 41.00
Good, all weights	37.00 @ 41.00

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	.27 @ 27 1/2
Pork trim., guar. 50% lean,	
bbls.	.29 1/2 @ 31 1/2
Pork trim., 80% lean, bbls.	.46 @ 47
Pork trim., 95% lean, bbls.	.55
Pork cheek meat, trmd.,	
bbls.	.35 1/2 @ 32 1/2
C.C. cow meat, bbls.	.32 @ 32 1/2
Bull meat, bon's, bbls.	.35 1/2 @ 36
Beef trimmings, 75/85,	
bbls.	.23
Beef trimmings 85/90% .	
bbls.	.26
Bon's chucks, bbls.	.23
Beef cheek meat, trmd.,	
bbls.	.20
Beef head meat, bbls.	.17 1/2
Shank meat, bbls.	.34
Veal trim., bon's, bbls.	.30 @ 30 1/2

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)	
Hams, skinned, 10/14	.56 @ 58
Hams, skinned, 14/16	.54
Pork loins, regular	
12/down, 100's	.48 @ 49
Pork loin, boneless, 100's	.68
Shoulders, under 16 lbs.,	
100's	.40
Picnics, 4/6 lbs., loose	.36
Picnics, 6/8 lbs., loose	.33 1/2
Pork livers	.18 @ 18 1/2
Boston butts, 4/8 lbs.	.46
Tenderloins, fresh, 10's	.75 @ 77
Neck bones, bbls.	.16
Brains, 10's	.17
Ears, 30's	.16
Snouts, lean in, 100's	.15 @ 16
Feet, s.c., 30's	.14 @ 15

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1 1/4 to	
1 1/2 in.	.50 @ 63
Domestic rounds, over	
1 1/2 in., 140 pack	.80 @ 1.10
Export rounds, wide, over	
1 1/2 in.	1.40 @ 1.05
Export rounds, medium,	
1 1/4 @ 1 1/2 in.	.75 @ 85
Export rounds, narrow,	
1 1/4 in. under	1.00 @ 1.25
No. 1 weas, 24 in. up	.12 @ 14
No. 1 weas, 22 in. up	.9 @ 12
No. 2 weasands	.7 @ 10
Middles, sew., 1 1/2/2 in.	.85 @ 1.25
Middles, select, wide,	
2 @ 2 1/2 in.	1.50 @ 1.75
Middles, extra select,	
2 1/2 @ 3 in.	1.85 @ 2.50
Middles, extra select,	
2 1/2 in. & up	2.75 @ 3.40
Beef bungs, exp. No. 1	.21 @ 29
Beef bungs, domestic	.18 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	.5 @ 9
10-12 in. wide, flat	.8 @ 12
12-15 in. wide, flat	.17 @ 23
Pork casings:	
Extra narrow, 20	
mm. & dn.	3.70 @ 4.25
Narrow, mediums,	
20 @ 32 mm.	3.85 @ 4.25
Medium, 32 @ 35 mm.	2.75 @ 3.10
Spec. med., 35 @ 38 mm.	1.80 @ 2.00
Export bungs, 34 in. cut.	.40 @ 42
Large prime bungs,	
34 in. cut	.25 @ 33
Medium prime bungs,	
34 in. cut	.20 @ 23
Small prime bungs	.10 @ 17
Middles, per tes, cap. off.	.50 @ 70
Sheep cas. (per hank):	
26/28 mm.	3.55 @ 4.50
24/28 mm.	4.00 @ 4.50
22/24 mm.	4.00 @ 4.25
50/22 mm.	2.90 @ 3.25
18/20 mm.	1.75 @ 2.25
16/18 mm.	1.00 @ 1.25

DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hogs bungs	.87 @ 91
Thuringer	.42 @ 48
Farmer	.70 @ 75
Holsteiner	.73 @ 78
B. C. Salami	.80 @ 89
Genoa style salami, ch.	1.00 @ 1.02

DOMESTIC SAUSAGE

(L.C.I. prices)	
Pork sausage, hog casings.	.49 1/2
Pork sausage, sheep cas.	.58 @ 59
Frankfurters, sheep cas.	.49 1/2 @ 51
Frankfurters, skinless	.59 1/2 @ 62 1/2
Bologna (ring)	.37 1/2 @ 44
Bologna, artificial cas.	.33 1/2 @ 35 1/2
Smoked liver, hog bungs.	.45 1/2
New Eng. lunch, spec.	.72 @ 74
Souse	.34
Poll sausage, smoked	.48 @ 50
Pickle & Pimiento loaf.	.34 1/2 @ 41 1/2
Olive loaf	.35 1/2 @ 44 1/2
Pepper loaf	.42 @ 58 1/2
Smoke snacks	.51 1/2
Smoke links	.65 1/2

SPICES

(Basis Chgo., orig. bbls., bags, bales)	
	Whole Ground
Allspice, prime	.55 @ 62
Resified	.58 @ 65
Chili Powder	.47
Chili Pepper	.47
Cloves, Zanzibar	.98 1.04
Ginger, Jam., unbl.	.29 34
Ginger, African	.29 34
Mace, fancy, Banda	
West Indies	1.40
East Indies	1.48
Mustard flour, fancy	.37
No. 1	.38
West India Nutmeg	.49
Paprika, Spanish	.61
Pepper, Cayenne	.54
Red, No. 1	.53
Pepper, Packers	1.09 1.45
Malabar	1.09 1.19
Black Lampong	1.09 1.19

SEEDS AND HERBS

(L.C.I. prices)	
	Ground Whole for Sausage
Caraway seed	.18 23
Cominos seed	.26 30
Mustard seed, fancy	.23 .
Yellow American	.17 .
Oregano	.45 52
Coriander, Morocco	.45
Natural No. 1	.15 19
Marjoram, French	.40 47
Sage, Dalmatian	. .
No. 1	.60 68

CURING MATERIALS

Cwt.	
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.00
Saltpeter, n. ton, f.o.b. N.Y.	
Bbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs., only, paper sacked, f.o.b. Chgo.	
Granulated (ton)	\$28.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.00
Refined standard cane gran., basis	8.10
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	
L.C.I. ex-warehouse, Chgo.	7.50
C/L Del. Chgo.	7.40

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California during December was reported to THE NATIONAL PROVIDER for December:

	No.
Cattle	34,809
Calves	23,090
Hogs	21,402
Sheep	30,876

Meat and lard production for December:

	Lbs.
Sausage	4,006,094
Pork and beef	7,801,172
Lard and substitutes	511,529
Total	12,318,795

As of December 31, California had 110 meat inspectors. Plants under state inspection totaled 316, and plants under state approved municipal inspection totaled 86.

SAUSAGE-MEAT LOAVES-SPECIALTIES

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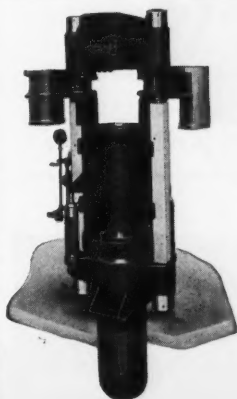
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 523 EAST CONGRESS DETROIT 26, MICHIGAN

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Feb. 2	San Francisco Feb. 2	No. Portland Feb. 2
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$39.00@41.00	\$42.00@43.00	\$40.00@43.00
600-700 lbs.	38.00@39.00	40.00@42.00	39.00@42.00
Good:			
500-600 lbs.	35.00@37.00	39.00@40.00	36.00@40.00
600-700 lbs.	33.00@35.00	38.00@39.00	36.00@39.00
Commercial:			
350-500 lbs.	34.00@36.00	37.00@38.00	31.00@37.00
COW:			
Commercial, all wts.	32.00@34.00	26.00@30.00	27.00@33.00
Utility, all wts.	32.00@34.00	24.00@26.00	26.00@31.00
FRESH CALF:			
Choice:	(Skin-Off)	(Skin-Off)	(Skin-Off)
200 lbs. down ..	38.00@41.00	42.00@44.00	40.00@43.00
Good:			
200 lbs. down ..	36.00@39.00	40.00@44.00	38.00@41.00
FRESH LAMB (Carcass).			
Prime:			
40-50 lbs.	40.00@42.00	42.00@44.00	40.00@42.50
50-60 lbs.	39.00@41.00	40.00@42.00	None quoted
Choice:			
40-50 lbs.	40.00@42.00	42.00@44.00	40.00@42.50
50-60 lbs.	39.00@41.00	40.00@42.00	None quoted
Good, all wts.	37.00@40.00	38.00@42.00	None quoted
MUTTON (EWE):			
Choice, 70 lbs. down ..	None quoted	None quoted	13.00@18.00
Good, 70 lbs. down ..	None quoted	None quoted	13.00@18.00
FRESH PORK CARCASSES (Packer Style) (Shipper Style) (Shipper Style)			
80-120 lbs.	None quoted	41.00@43.00	None quoted
120-160 lbs.	41.50@42.50	39.00@41.00	40.50@42.00
LOINS:			
8-10 lbs.	50.00@55.00	58.00@62.00	53.00@61.00
10-12 lbs.	50.00@55.00	54.00@58.00	54.00@61.00
12-16 lbs.	50.00@55.00	52.00@56.00	53.00@59.00
FRESH PORK CUTS No. 1: (Smoked) (Smoked) (Smoked)			
PICNICS:			
4-8 lbs.	30.00@44.00	44.00@48.00	43.00@46.00
HAMS, Skinned:			
12-16 lbs.	65.00@69.00	66.00@70.00	65.00@70.00
16-18 lbs.	58.00@66.00	64.00@68.00	63.00@69.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	68.00@74.00	70.00@78.00	69.00@75.00
8-10 lbs.	65.00@72.00	68.00@74.00	67.00@72.00
10-12 lbs.	62.00@68.00	64.00@68.00	65.00@70.00
LARD, Refined:			
1-lb. cartons	22.50@24.50	23.00@26.00	21.00@24.00
50-lb. cartons and cans ..	20.50@23.50	20.00@22.00	None quoted
Tierces	20.00@22.50	20.00@22.00	20.00@22.50

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service
CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS

WEDNESDAY, FEB. 3, 1954

REGULAR HAMS

Fresh or F.F.A.		Frozen
8-10	55 1/4 n	55n
10-12	55 1/4 n	55n
12-14	52 1/4 n	52 1/4 n
14-16	50 1/4 n	50 1/4 n
16-18	49n	49n
18-20	48n	48n
20-22	46 1/4 n	46 1/4 n

SKINNED HAMS

Fresh or F.F.A.		Frozen
10-12	57 1/2 @ 58	57 1/2 b
12-14	55	55n
14-16	53	53
16-18	51 1/4 @ 51 1/4	51 1/4
18-20	50 1/4	50 1/4
20-22	49 @ 49 1/4	49 @ 49 1/4
22-24	49 @ 49 1/4	49 @ 49 1/4
24-26	49n	49n
26-30	49	49n
25/up, 2's in.	46 1/2 @ 47	46 1/2 n

PICNICS

Fresh or F.F.A.		Frozen
4-6	34 1/2	34 1/2
6-8	32 1/2 @ 32 1/2	32 1/2 n
8-10	31n	30 1/2 n
10-12	31n	30 1/2 n
12-14	31n	30 1/2 n
8/up, 2's in.	31b	30 1/2 n

OTHER CELLAR CUTS

Fresh or Frozen		Cured
Square Jowls	28 1/4 n	28 1/4 n
Jowl butts	20 1/2	22
S. P. Jowls	...	21 1/2 n

BELLIES (Square Cut)

Green		Cured
6-8	54 1/4 n	56n
8-10	54 @ 54 1/2	55 1/2 @ 56n
10-12	51	52 1/4 n
12-14	48 1/4 n	49 1/4 n
14-16	44 1/2	46n
16-18	44n	45 1/2 n
18-20	40 1/2	42 1/4 n

GR. AMN. BELLIES

D. S. BELLIES		Clear
18-20	32 1/4 n	32n
20-25	32 1/4 b	32n
25-30	32 1/4 b	32n
30-35	27 1/4 b	30n
35-40	26 1/4 b	29 1/2
40-50	24b	25 1/4

FAT BACKS

Fresh or Frozen		Cured
6-8	12 1/4 n	12 1/4 n
8-10	13n	13
10-12	13 1/4 n	13 1/4
12-14	13 1/4 n	13 1/4
14-16	15 1/4 n	15 1/4 b
16-18	16 1/4 n	16 1/4
18-20	16 1/4 n	16 1/4
20-25	16 1/4 n	16 1/4

BARRELED PORK

Clear Fat Back		60/70	70/80	80/100	100/125
Pork	...	35 1/2 n	35n	34n	...
30/40	41n
40/50	41n
50/60	38n

LARD FUTURES PRICES

FRIDAY, JAN. 29, 1954

	Open	High	Low	Close
Mar.	16.25	16.65	16.22 1/2	16.60a
May	15.70	16.00	15.70	16.00a
July	15.30	15.60	15.30	15.60a
Sept.	15.10	15.37 1/2	15.07 1/2	15.37 1/2
Oct.	14.75	14.95	14.60	14.80

Sales: 9,120,000 lbs.

Open interest at close Thursday, Jan. 28: Mar. 774, May 381, July 347, Sept. 80, and Oct. 7 lots.

MONDAY, FEB. 1, 1954

	Mar.	16.75	16.81	16.67 1/2	16.72 1/2
May	16.12 1/2	16.35	16.12 1/2	16.15a	...
July	15.75	15.80	15.57 1/2	15.57 1/2 b	...
Sept.	15.45	15.50	15.30	15.40a	...
Oct.	14.80a	...

Sales: 15,840,000 lbs.

Open interest at close Fri., Jan. 29th: Mar. 798, May 386, July 366, Sept. 83, and Oct. 5 lots.

TUESDAY, FEB. 2, 1954

	Mar.	16.85	16.85	16.65	16.85
May	16.12 1/2	16.30	16.12 1/2	16.30a	...
July	15.65	15.75	15.60	15.75a	...
Sept.	14.42 1/2	15.45	15.42 1/2	15.45	...
Oct.	15.00b	...

Sales: 8,480,000 lbs.

Open interest at close Mon., Feb. 1st: Mar. 791, May 400, July 388, Sept. 86, and Oct. 15 lots.

WEDNESDAY, FEB. 3, 1954

	Mar.	16.95	17.10	16.95	16.95
May	16.37 1/2	16.45	16.30	16.30	...
July	15.90	15.95	15.70	15.70b	...
Sept.	15.45	15.50	15.35	15.35	...
Oct.	15.00a	...

Sales: 11,000,000 lbs.

Open interest at close Tues., Feb. 2: Mar. 756, May 400, July 384, Sept. 85, and Oct. 15 lots.

THURSDAY, FEB. 4, 1954

	Mar.	16.97 1/2	16.97 1/2	16.60	16.62 1/2
May	16.32 1/2	16.32 1/2	15.95	15.95	...
July	15.65	15.65	15.32 1/2	15.32 1/2	...
Sept.	15.25	15.27 1/2	15.12 1/2	15.12 1/2	...
Oct.	14.75	14.85	14.75	14.75a	...

Sales: 11,000,000 lbs.

Open interest at close Wed., Feb. 3: Mar. 734, May 416, July 371, Sept. 87, and Oct. 15 lots.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended Jan. 30, 1954, was 16.7 according to a report by the U. S. department of Agriculture. This ratio compared with the 16.4 ratio reported for the preceding week and 11.6 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.548 per bu. in the week ended Jan. 30, 1954, \$1.547 per bu. in the previous week and \$1.602 per bu. for the same period a year earlier.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.		
Chicago	...	\$20.75
Refined lard, 50-lb. cartons, f.o.b. Chicago		
Kettle rend., tierces, f.o.b. Chicago	...	20.75
Leaf, kettle rend., tierces, f.o.b. Chicago	...	21.25
Lard flakes	...	22.25
Neutral tierces, f.o.b. Chicago	...	25.25
Standard shortening * N. & S.	...	21.00
Hydrogenated shortening, N. & S.	...	22.75

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Jan. 29	17.00n	15.50b	16.50n
Jan. 30	17.00n	15.50n	16.50n
Feb. 1	17.00a	15.50b	16.50n
Feb. 2	17.25a	15.87 1/2 n	16.87 1/2 n
Feb. 3	17.25a	16.00n	17.00n
Feb. 4	17.06a	15.87 1/2 n	16.87 1/2 n

a—asked; b—bid; n—nominal.



WILLIAMS

"NO-NIFE" HOGS & HAMMER MILLS

Williams' wide experience in the recommendation of correct equipment for more efficient grinding and crushing has invariably increased output and decreased costs for hundreds of packers and processors. Here are a few benefits Williams Equipment can give you:

GREATER GREASE RECOVERY by properly preparing green bones, carcasses, entrails, meat scraps, etc., without the use of excessive heat and regardless of extraction method.

CONSTANT BY-PRODUCT UNIFORMITY by correctly grinding and handling of dry bones, cracklings or tankage, and glue stock.

MORE EFFICIENT OPERATION—The reduction of dry materials down to 8 mesh—or the grinding to small size of materials with high grease content is done more quickly, easily and economically—in one operation!

There are many other profitable advantages provided by Williams' know-how and equipment. It's good business to discuss your present grinding and crushing methods with Williams.

Write Today!

WILLIAMS COMPLETE LINE ALSO INCLUDES:

- COMPLETE "Packaged" PLANTS engineered to deliver finished saleable by-products
- VIBRATING SCREENS
- STEEL BINS
- BUCKET ELEVATORS AND CONVEYORS

WILLIAMS PATENT CRUSHER & PULVERIZER CO.
2708 NORTH NINTH STREET ST. LOUIS 6, MO.





Put your Meat product HERE with General Mills MSG

Top flavor and top aroma in your meat product will put it in top position for repeat sales, next time your customer is food shopping. And, whether your product is frozen or canned, the easiest way we know to give it top natural flavor and aroma is for you to use General Mills MSG!

Try this 99+ % pure, crystalline MSG at our expense! Try it with your product, under your own testing conditions. The coupon below will bring you a free sample!

GENERAL MILLS, Special Commodities Division
MINNEAPOLIS 1, MINNESOTA

Please send sample of General Mills' Monosodium Glutamate.

Name

Firm

Address

City State

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

	Feb. 2, 1954	
	Per Cwt.	
	Western	
Prime, 800 lbs./down...	\$42.00@44.00	
Prime, 800/900	40.00@42.00	
Choice, 800 lbs./down...	39.00@41.00	
Choice, 800/900	38.00@39.00	
Good, 500/700	35.00@37.00	
Steer, commercial	30.00@32.00	
Cow, commercial	28.00@30.00	
Cow, utility	25.00@27.00	

BEEF CUTS

	City	
Prime:		
Hindquarters, 600/800...	54.00@ 61.0	
Hindquarters, 800/900...	51.00@ 53.0	
Rounds, no flank	51.00@ 52.0	
Rounds, Diamond bone,		
no flank	51.00@ 53.0	
Short loins, untrim.	72.00@ 90.0	
Short loins, trim.	100.00@ 110.0	
Flanks	12.00@ 14.0	
Ribs (7 bone cut)	60.00@ 65.0	
Arm chucks	39.00@ 40.0	
Briskets	32.00@ 35.0	
Plates	15.00@ 17.0	
Forequarters (Kosher)	42.00@ 46.0	
Arm chucks (Kosher)	43.00@ 48.0	
Briskets (Kosher)	32.00@ 34.0	

Choice:		
Hindquarters, 600/800...	51.00@ 57.0	
Hindquarters, 800/900...	48.00@ 51.0	
Rounds, no flank	50.00@ 52.0	
Rounds, Diamond, bone		
no flank	51.00@ 52.0	
Short loins, untrim.	85.00@ 75.0	
Short loins, trim.	75.00@ 82.0	
Flanks	12.00@ 14.0	
Ribs (7 bone cut)	50.00@ 59.0	
Arm chucks	36.00@ 39.0	
Briskets	31.00@ 33.0	
Plates	15.00@ 17.0	
Forequarters (Kosher)	36.00@ 40.0	
Arm chucks (Kosher)	38.00@ 42.0	
Briskets (Kosher)	32.00@ 34.0	

FANCY MEATS

	(L.c.l. prices)	
	Cwt.	
Veal breads, under 6 oz.	\$34.00@35.00	
6 to 12 oz.	38.00@40.00	
12 oz. up	83.00	
Beef kidneys	12.00	
Beef livers, selected	35.00	
Oxtails, over 1/2 lb.	15.00@16.00	

LAMBS

	(L.c.l. prices)	
	City	
Prime, 30/40	\$43.00@47.00	
Prime, 40/45	47.00@48.00	
Prime, 45/55	44.00@47.00	
Choice, 30/40	42.00@46.00	
Choice, 40/45	45.00@48.00	
Choice, 45/55	43.00@45.00	
Good, 30/40	41.00@43.00	
Good, 40/45	42.00@44.00	
Good, 45/55	40.00@42.00	
	Western	
Prime, 40/50	41.00@43.00	
Prime, 50/60	41.00@43.00	
Prime, 60/70	41.00@43.00	
Choice, all wts.	40.00@42.00	
Good, all wts.	37.00@40.00	
Utility, all wts.	None quoted	

FRESH PORK CUTS

	(L.c.l. prices)	
	Western	
Pork loins, 8/12	\$52.00@54.00	
Pork loins, 12/16	49.00@51.00	
Hams, sknd., 14/down...	57.00@60.00	
Boston butts, 4/8	47.00@51.00	
Spareribs, 3/down	48.00@51.00	
Pork trim., regular	29.00	
Pork trim., spec. 80%	49.00	
	City	
Hams, sknd., 14/down...	\$57.00@62.00	
Pork loins, 8/12	52.00@55.00	
Pork loins, 12/16	50.00@53.00	
Picnics, 4/8	39.00@42.00	
Boston butts, 4/8 lbs.	48.00@53.00	
Spareribs, 3/down	48.00@54.00	

VEAL—SKIN OFF

	(L.c.l. prices)	
	Western	
Prime, 80/110	\$48.00@52.00	
Prime, 110/150	47.00@50.00	
Choice, 50/80	40.00@43.00	
Choice, 80/110	45.00@49.00	
Choice, 110/150	40.00@47.00	
Good, 50/80	32.00@35.00	
Good, 80/110	40.00@45.00	
Good, 110/150	35.00@38.00	
Commercial, all wts.	30.00@35.00	

DRESSED HOGS

	(L.c.l. prices)	
100 to 112 lbs.	\$40.75@43.00	
113 to 125 lbs.	40.75@43.00	
126 to 138 lbs.	40.75@43.00	
139 to 150 lbs.	40.75@43.00	

BUTCHERS' FAT

Shop fat	1 1/4c lb.
Breast fat	2 1/4c lb.
Inedible suet	2 1/4c lb.
Edible suet	2 1/4c lb.

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Feb. 3, were reported as follows:

CATTLE:

Steers, prime	\$27.50@28.00
Steers, choice	22.00@24.00
Steers, good & low ch.	19.00@21.50
Heifers, choice, good.	16.50@20.00
Heifers, com'l	15.00
Cows, util. & com'l	11.00@12.00
Cows, can. & cut.	9.50@11.50
Bulls, good	None rec.
Bulls, com'l	14.00@15.00
Bulls, can. & cut.	8.50@10.50

HOGS:

Choice, 190/220	\$26.00@26.50
Choice, 200/240	26.00@26.50
Good, 240/270	24.75@26.00
Good, ch., 270/300	24.00@25.00
Cows, 550/down	22.25@24.00

LAMBS:

Choice & prime	\$20.00@20.50
Good & choice	19.00

Lower
COST—
Longer
LIFE!

FREE!
Request your FREE
copy (on your com-
pany letterhead) of
"Ads on Wheels"
write today.



**MEYERCORD
DECAL
TRUCK SIGNS**

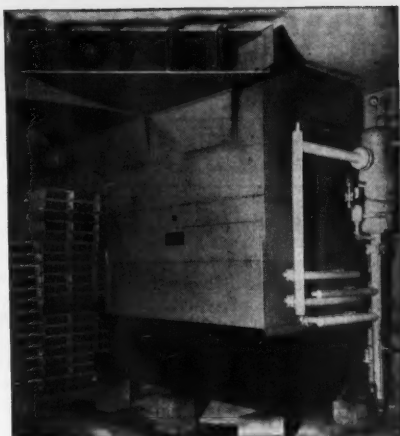
First on the trucks... first for the truckers

Through rain, sleet, dust... year after year... MEYERCORD decal truck signs help boost your business and promote good will. MEYERCORD decal signs assure absolute uniformity... they batter down costs by eliminating costly sign painting lay-up time. Investigate the many money saving advantages of MEYERCORD decal truck signs.

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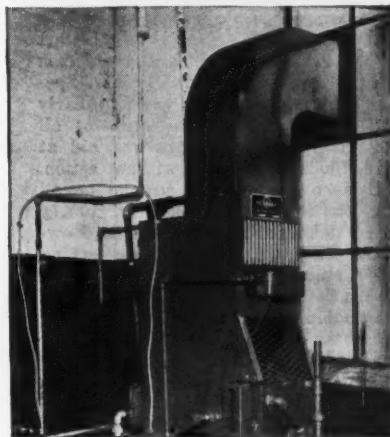
With This NEW Improvement Niagara "No-Frost Method" puts you a big step ahead in trouble-free, automatic refrigeration or freezing



Niagara No Frost Spray Coolers

PATENTED

With the "No-Frost Method" you always get the full amount of refrigeration your compressor will deliver and for which you are now paying. If you need extra capacity, the Niagara "No-Frost Method" can help you get it with your present compressor.



Niagara No Frost Concentrator

PATENTED

No salt solution . . . No brine . . . The Niagara "No-Frost Method" gives you a clean system, clean rooms, clean equipment.

Niagara "No-Frost Method" keeps frost and ice COMPLETELY OUT of your cooling, chilling, freezing or cold storage.

It uses Niagara No Frost Liquid Spray to keep frost and ice from ever forming. It gives you, automatically, refrigeration with no defrosting, and full capacity NEVER cut down by ice building up progressively on refrigeration coils.

Now, a NEW design No Frost Liquid concentrator, using a new principle, takes away moisture as fast as it is condensed by evaporating it at low temperature—not boiling it away at high temperature. It has 14 times the capacity of the old method per dollar of investment—one concentrator will handle a battery of high capacity spray coolers.

This gives you more refrigeration at lower cost; less machinery in less space. You operate at high suction pressure, saving power and wear and tear on compressors.

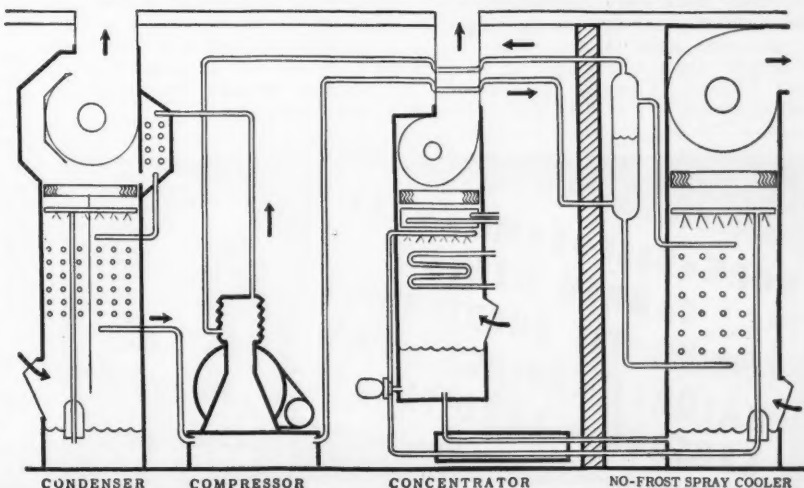
The extra capacity and lower cost both for equipment and operating makes this method advantageous for every type of refrigeration use—both for freezing and for moderate temperatures—for large "live" loads as in meat chilling or in fruit and vegetable pre-cooling—for rooms that are filled and emptied of product daily, such as milk rooms and terminal storage warehouses.

You get true trouble-free refrigeration . . . No brine . . . no salt solution . . . no dirt . . . no mess . . . It is entirely clean; you get rid of dirt and odors. You reduce both equipment and operating costs.

With Niagara "No-Frost Method" you easily keep constant temperature of products in your rooms, improve quality, get more production.

There are two series of concentrators: one, with evaporating capacity up to 6 gal. of water per hour, is economical for small freezing or hardening rooms, milk rooms, single room storage. The other, evaporating up to 36 gal. per hour, serves a battery of large coolers as in multiple floor cold storages, large chilling, freezing or pre-cooling plants.

For complete information write to the Niagara Blower Company, Dept. NP, 405 Lexington Avenue, New York 17, New York.



BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Wednesday, February 3, 1954

Consumer interest late last week was still basis 7½c, Chicago, bleachable fancy tallow. However, offerings continued to be light. Choice white grease sold at 10½c, c.a.f. East, all hog production. Several tanks of bleachable fancy tallow sold at 7½c, c.a.f. East. A couple of tanks of edible tallow traded at 8½c, Chicago basis.

Some sources on Friday in the local area indicated 7½c, Chicago, on bleachable fancy tallow. Several more tanks of all hog choice white grease were reported to have sold at 11c, delivered East. However, confirmation was lacking. Yellow grease traded at 6½c, c.a.f. East, out of mid-east points; talk in the Midwest was at 6¼@6½c, Chicago. B-white grease bids were listed at 6½c, Chicago.

The inedible fats market at the start of the new week was still in its firm position and especially so locally. Special tallow bid at 6½c, Chicago, early and without reported action. Not all hog choice white grease was bid at 8½c, Chicago, and also without action.

Eastern interest was around on all hog choice white grease at 10½@10¾c, delivered that destination. However, sellers reportedly were asking 11c. Original fancy tallow was bid at 8c, c.a.f. East, but held at 8½@8¾c. Bleachable fancy tallow was offered out at 8c, c.a.f. East, but bid at 7½c. Several tanks of prime tallow sold at 7½c, c.a.f. New Orleans. No. 2 tallow was bid at 6½c, c.a.f. New Orleans, with offerings reported at 6½c. Yellow grease was bid at 6½c, Chicago. A tank of bleachable fancy tallow traded at 7½c, c.a.f. East.

A good movement registered in the tallowes and grease market on Tuesday, both for eastern destination and the midwest area; fractionally higher prices were paid. A few tanks of bleachable fancy tallow sold at 7½c, c.a.f. Chicago. A couple of tanks of yellow grease sold at 6½c, c.a.f. Chi-

cago. It was reported that interest in all hog choice white grease was around at 10½c, delivered East. However, sellers were asking 11c.

A round lot of bleachable fancy tallow, regular and hardy body production, sold at 8c, c.a.f. East. A few tanks of edible tallow traded at 8½c, Chicago basis. Original fancy tallow reported held at 8½c, East. Several tanks of prime tallow sold at 7½c, c.a.f. New Orleans, from an outside point. An equal amount of yellow grease sold at 6½c, c.a.f. Chicago. A few tanks of special tallow sold at 7c, c.a.f. Chicago. No. 1 tallow traded at 6½c, c.a.f. Chicago, few tanks involved.

On Wednesday the market maintained its strong position. List prices were bid; however, offerings were hard to uncover. A couple more tanks of special tallow sold at 7c, c.a.f. Chicago. A fair quantity of original fancy tallow sold at 8½c, c.a.f. East. Yellow grease bid at 6½@6¾c, Chicago, with sellers asking up to 7c. Several more tanks of bleachable fancy tallow traded at 8c, c.a.f. East. Edible tallow was reported offered out at 8½c, f.o.b. nearby outside point basis, and without action. Choice white grease all hog was held at 11c, c.a.f. East, with some consumers again indicating 10½c.

TALLOWES: Wednesday's quotations: edible tallow 8½c, original fancy tallow 7½c, bleachable fancy tallow 7½c, prime tallow 7½c, special tallow 7c, No. 1 tallow 6½c; No. 2 tallow 6½c.

GREASES: Wednesday's quotations: choice white grease (all hog) 9½@10c, not all hog choice white grease 9@9½c, B-white grease 7c, yellow grease 6½@6¾c, house grease 6c, and brown grease 5@5½c.

EASTERN BY-PRODUCTS MARKET

New York, Feb. 3, 1954

Dried blood was quoted Wednesday at \$8.25 per unit of ammonia. Low test wet rendered tankage was priced at \$7.50 f.o.b. per unit of ammonia and dry rendered tankage was listed at \$1.50 per protein unit.

BY-PRODUCTS MARKETS

Blood

Wednesday, Feb. 3, 1954

Unground, per unit of ammonia (bulk)	Unit Ammonia *8.50@8.75
--------------------------------------------	----------------------------

Digester Feed Tankage Material

Wet rendered, unground, loose, Low test	*7.75@8.00
High test	*8.00
Liquid stick tank cars	*3.75@4.00

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	\$92.50@95.00
50% meat and bone scraps, bulk ..	85.00@93.00
55% meat scraps, bulk	95.00@100.00
60% digester tankage, bulk	90.00@98.00
60% digester tankage, bagged	97.50@100.00
80% blood meal, bagged	140.00
70% standard steamed bone meal, bagged (spec. prep.)	65.00
60% steamed bone meal, bagged	60.00@72.00

Fertilizer Materials

High grade tankage, ground, per unit	5.75@6.00
Hoof meal, per unit ammonia	6.00@6.25

Dry Rendered Tankage

	Per unit Protein
Low test	*1.50@1.55
High test	*1.50@1.55

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.50@1.75
Hide trimmings (green salted)	\$12.00@14.00
Cattle jaws, skulls and knuckles, per (ton)	55.00@60.00
Pig skin scraps and trimmings, per lb.	7

Animal Hair

Winter coll dried, per ton	*115.00@120.00
Summer coll dried, per ton	45.00@55.00
Cattle switches, per piece	5½
Winter processed, gray, lb.	14 @ 15
Summer processed, gray, lb.	0 @ 7

n—nominal. a—asked.

*Quoted delivered basis.

VEGETABLE OILS

Wednesday, February 3, 1954

The price structure in the vegetable oil market was unchanged to somewhat firmer Monday, with volume of sales only fair.

Processors were the chief buyers of soybean oil, with only one refiner reportedly in the market. February shipment sold at 12½c, and March shipment also sold at that level. April-May-June was reported to have sold at 12c.

Cottonseed oil was bid at 12c at favorable points in the Valley and offered at 12c Valley proper for February shipment. March and April shipments sold at 12½c. The market in the Southeast was pegged nominally at 12½c. No trading was encountered in Texas, but offerings were available at 12c. Corn oil was quoted on a nominal basis at 13¼c to 13½c in some instances. Peanut oil and coconut oil both were untraded and called 18c and 16c nominal, respectively.

Volume of sales improved in the soybean oil market Tuesday, with higher prices registered for material moved. Larger refiners were believed respon-

(Continued on page 65)

PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES
THE RATH PACKING CO., WATERLOO, IOWA



Vegetable Oils

(Continued from page 60)

sible for the advance. February shipment sold at 12½c, at 12¼c, and late, at 12½c. March shipment sold at 12½c and later was bid at that level. April through June shipments sold at 12½c.

Activity in the cottonseed oil market also showed improvement, with sales of February shipment in the Valley at 12½c and trading of March shipment at 12¼c. The market in the Southeast was unchanged, but 12c was paid in Texas and bid. Other trading was heard as high as 12½c at common points. Corn oil traded at 13½c. Peanut oil sold lower at 17½c for immediate shipments. Coconut oil was unchanged at 16c, nominal basis.

Trading of soybean oil dwindled off considerably at midweek although prices held mostly steady with the preceding day's levels. February shipment sold at 12½c and later was bid at 12¼c and offered at 12½c. March shipment was bid at 12½c, but no sales were encountered at that figure. April through June shipments reportedly sold at 12½c.

There was little change in the cottonseed oil market price-wise, with the exception of the Southeast where offerings were priced higher at 12½c and 12¼c, depending on location. In

the Valley 12¼c was paid with further offerings available at that level. At common points in Texas, 12½c was the asking price with trading at favorable rate points at 12¼c. Corn oil continued to trade at 13½c in the Midwest. Peanut oil was nominally quoted at 17½c. Coconut oil, inactive for some time, sold at 15½c for spot shipment and at 15½c for February shipment.

CORN OIL: Advanced ½c on a limited volume of trading in the mid-west area.

SOYBEAN OIL: Registered ½c gain over last week's trading levels.

PEANUT OIL: Sold sharply lower Tuesday at 17½c, compared with previous week's nominal quotation of 18½c.

COCONUT OIL: Midweek trading at 15½c for spot shipment was slightly under last week's nominal quotation.

COTTONSEED OIL: Market stronger, correlative with soybean oil market.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, JAN. 29, 1954

	Open	High	Low	Close	Prev. Close
Mar.	14.60b	14.75b	14.67b
May	14.62b	14.74b	14.63b
July	14.48b	14.65	14.55b
Sept.	14.00b	-66	-
Oct.	13.70b	14.17b	14.07b
Dec.	13.40b	13.70b	13.65b
Jan.	13.25b	13.60b	13.45b
Jan.	13.25b	13.25b	13.25b

Sales: 29 lots.

MONDAY, FEB. 1, 1954

	Open	High	Low	Close	Prev. Close
Mar.	14.80b	14.83	14.78	14.83b	14.75b
May	14.82	14.82	14.76	14.76b	14.74b
July	14.67b	14.71	14.67	14.66b	14.65
Sept.	14.20b	14.20	14.20	14.10b	14.17b
Oct.	13.75b	13.61b	13.70b
Dec.	13.50b	13.50b	13.50b
Jan.	13.30b	13.25b	13.25b

Sales: 31 lots.

TUESDAY, FEB. 2, 1954

	Open	High	Low	Close	Prev. Close
Mar.	14.83b	14.95	14.83	14.95	14.85b
May	14.76b	14.89	14.80	14.87b	14.76b
July	14.72	14.79	14.68	14.78	14.66b
Sept.	14.10b	14.25	14.25	14.25b	14.10b
Oct.	13.60b	13.80b	13.61b
Dec.	13.50b	13.60b	13.50b
Jan.	13.25b	13.50b	13.25b

Sales: 64 lots.

WEDNESDAY, FEB. 3, 1954

	Open	High	Low	Close	Prev. Close
Mar.	14.95b	15.00	15.00	14.96b	14.95
May	14.87b	14.93	14.86	14.91	14.87b
July	14.75b	14.80	14.75	-92	-
Sept.	14.20b	14.34	14.30	14.26b	14.78
Oct.	13.75b	13.75b	14.25b
Dec.	13.60b	13.60b	13.80b
Jan.	13.50b	13.60b	13.00b

Sales: 100 lots.

VEGETABLE OILS

Wednesday, Feb. 3, 1954

Crude cottonseed oil, carlots, f.o.b. mills	12½pd
Valley	12½pd
Southeast	12½pd
Texas	12½pd
Corn oil in tanks, f.o.b. mills	13½pd
Peanut oil, f.o.b. Southern mills	17½n
Soybean oil, Decatur	12½pd
Coconut oil, f.o.b. Pacific Coast	15½pd
Cottonseed foots.	15½pd
Midwest and West Coast	1½@ 1½
East	1½@ 1½

OLEOMARGARINE

Wednesday, Feb. 3, 1954

White domestic vegetable	27
Yellow quarters	28
Milk churned pastry	26
Water churned pastry	25

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	9
Extra oleo oil (drums)	17½

pd—paid, n—nominal, a—asked, b—bid.

Profits for YOU

in the famous

HOLLENBACH

lineup of

Summer Sausage



Round out your present line and give it the sales punch needed to capture the **big profits** in the highly competitive sausage market . . . with fast-selling, always popular **314**

• THUERINGER CERVELAT

• B.C. SALAMI

• GOTEBERG CERVELAT

Hollenbach does not sell retail so you will not be competing with Hollenbach . . . you will be cashing in on the Hollenbach appeal and reputation of over 70 years in the making!

In addition to the above listed money-makers, the 314 line includes the following sales-getters: Pepperoni, Genoa, Capocollo, Cooked Salami, B.C. Dry Cervelat, Manhattan Short Cervelat.

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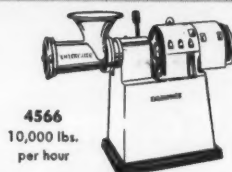
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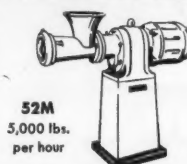


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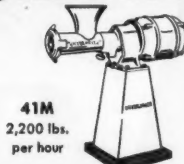
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10,000 lbs.
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HIDES AND SKINS

Hide prices advance Tuesday on mostly dealer purchase—Small packer hide market stronger early, with lower bids heard at midweek—Country hides offered 1c to 1½c over buyer's ideas—Sheepskin market dull, with only scattered activity.

CHICAGO

PACKER HIDES: All indications pointed to a steady hide market the beginning of the week, with good inquiry for practically all selections at last sale levels. Most of the interest was of dealer variety, however, with the majority of tanners on the sidelines. General offering lists were not made available early Monday, but later in the day about 3,700 River heavy native cows sold ½c higher at 11½c.

Dealer purchase was reported responsible for the price advances experienced in Tuesday's market, with volume of sales estimated at 30,000 early in the day. Heavy native steers sold at 11c for Rivers and 12c for Northerns. Branded steers brought 9½c for butts and 9c Colorados. Heavy native cows traded at 11½c and 12½c for St. Paul production. Light native cows brought 14½c and 15c, depending on production point. Branded cows sold at 11c for Northerns and 11½c for Southwesterns.

In early midweek activity, a major packer was reported to have moved 50,000 hides at steady prices. Quality and quantity of the selections traded was not confirmed, however. A large outside independent packer sold heavy native steers at 12c and heavy native cows at 12½c.

SMALL PACKER AND COUNTRY HIDES: There were sales of 50 lb. average small packer hides earlier in the week at 12c and 12½c, but the market for this average was believed easier at midweek. Bids of 11½c and 12c were countered with higher offering levels in some cases. The 60 lb. average was difficult to move through-

out the week and quoted unchanged in the absence of sales at 9@9½c. The country hide market was a dull affair, with good 50 lb. average mixed locker butchers and renderers bid at 8½@9c. Seller's asked 1c to 1½c more, which made for a lack of activity.

CALFSKINS AND KIPSKINS: Sales of calfskins could not be confirmed up to midweek, but the market was believed steady to slightly stronger. A minimum car of kip and overweights was reported sold earlier in the week at 28c. Later, northern kip was offered at 27½c with possible movement at that level.

SHEEPSKINS: The mid-season aspect encountered in this market at the present time was responsible for the

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ending	Previous	Cor. Week
	Feb. 3, 1954	Week	1953
Nat. steers...11	@14½	10½@14½	13 @17n
Hvy. Texas			
strs.	9½	9	12
Butt branded			
strs.	9½	9	11½
Col. strs.	9	8½	11
Ex. light Tex.			
strs.	14n	13½	17½n
Brand'd cows...11	@11½	10½@11	13½@14
Hvy. nat. cows...11½	@12½	11 @12	14 @14½
Lt. nat. cows...14½	@15	14 @14½	16½@17n
Nat. bulls ...	10½n	9½@10n	11
Brand'd bulls.	9½n	8½@10n	10n
Calfskins, Nor.			
10/15	40n	40n	47½@50n
10/down ...	42½n	42½n	45n
Kips, Nor.			
nat., 15/25.	28n	28n	25 @37½n
Kips, Nor.			
Bru'd, 15/25.	25½n	25½n	30 @32n

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and			
over	9 @ 9½n	9 @ 9½n	12½@13n
50 lbs.	11½@12n	11 @ 11½n	15 @15½n

SMALL PACKER SKINS

Calfskins, under			
15 lbs.	25n	25n	40n
Kips, 15/30	@17n	16@17n	30n
Slunks, reg.	1.25n	1.25n	1.50@1.65n
Slunks, hairless.	50n	50n	50n

SHEEPSKINS

Packer shearlings,			
No. 1	1.40n	1.40n	2.35@2.40n
Dry Pelts	24n	24n	29n
Horsehides,			
Untrmd.	10.00@10.50	10.00@10.50	8.00@8.50n

lack of activity this week. The No. 1 shearlings sold on the West Coast at 1.55, with others available at 1.60. The market in the local area for No. 1's was quoted nominally at 1.40, and the No. 2 shearlings at 1.10@1.20. A small lot of No. 3 shearlings sold at .85. Fall clips sold at 2.00 and 2.25. Dry pelts were unchanged at 24, nominal, with some bids at ½c lower. Pickled skins were steady, and a mixed car of sheep and lambs brought 10.00.

N. Y. HIDE FUTURES

FRIDAY, JAN. 29, 1954					
	Open	High	Low	Close	
Apr.	14.86b	15.10	15.00	15.05b	10n
July	15.12b	15.30	15.35	15.30 -	85
Oct.	15.22b	15.48	15.25	15.45b	48a
Jan.	15.25b	15.58	15.45	15.50	
Apr.	15.20b	15.40b	45a
July	15.17b	15.35b	40n

Sales: 30 lots.

MONDAY, FEB. 1, 1954					
Apr.	15.05b	15.20	15.15	15.10b	17a
July	15.30b	15.45	15.40	15.40b	45a
Oct.	15.38b	15.55	15.55	15.55b	58a
Jan.	15.52	15.62	15.52	15.60b	61a
Apr.	15.43b	15.53	15.53	15.49b	53a
July	15.40b	15.44b	50a

Sales: 18 lots.

TUESDAY, FEB. 2, 1954					
Apr.	15.14b	15.30	15.17	15.15b	20n
July	15.42b	15.55	15.48	15.44b	47n
Oct.	15.55b	15.64	15.58	15.58	
Jan.	15.60b	15.70	15.63	15.64	
Apr.	15.50b	15.60	15.48	15.45b	48a
July	15.44b	15.52	15.45	15.40b	45a

Sales: 53 lots.

WEDNESDAY, FEB. 3, 1954					
Apr.	15.15b	15.18	15.10	15.10	
July	15.54	15.54	15.54	15.38b	48a
Oct.	15.55b	15.52	15.47	15.52	
Jan.	15.60b	15.55	15.55	15.55b	58a
Apr.	15.44b	15.30b	45a
July	15.40b	15.25b	40n

Sales: 16 lots.

THURSDAY, FEB. 4, 1954					
Apr.	15.05	15.05	15.05	14.95b	15a
July	15.30b	15.41	15.41	15.30b	35a
Oct.	15.43b	15.60	15.47	15.47	
Jan.	15.50b	15.65	15.55	15.55	
Apr.	15.35	15.36	15.35	15.35b	40n
July	15.30	15.30	15.30	15.30b	40n

Sales: 31 lots.

FOA Grant to Yugoslavia

The Foreign Operations Administration announced this week that it has authorized Yugoslavia to spend \$1.-125,000 for cattle hides and \$425,000 for tallow and grease under the FOA foreign aid program.

OLD PLANTATION SEASONINGS

LEGG

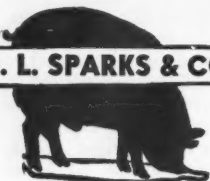
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WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS PROVISIONS

The live hog top at Chicago was \$26.65; average, \$25.30. Provision prices were quoted as follows: Under 12 pork loins, 47; 10/14 green skinned hams, 55@58½; Boston butts, 45@45½; 16/ down pork shoulders, 40 nominal; 3/ down spareribs, 45@45½; 8/12 fat backs, 13@13½; regular pork trimmings, 26 nominal; 18/20 DS bellies, 32 nominal; 4/6 green picnics, 34@34½; 8/up green picnics, 31 bid.

P.S. loose lard was quoted at 15.87½ nominal and P.S. lard in tierces at 17.05 asked.

COTTONSEED OIL

Closing cottonseed oil futures at New York were quoted as follows: Mar., 15.00b-03a; May, 14.92; July, 14.80b-81a; Sept., 14.32b-33a; Oct., 13.80b-95a; Dec., 13.60b-80a; Jan., '55, 13.50n.

Sales: 46 lots.

Nations to Consider Farm Surplus Problem

Representatives of eight nations, including the United States, will meet in Washington February 23 to consider methods for handling the problem of surplus agricultural commodities. Nations appointed at the recent Conference of the United Nations Food and Agriculture Organization in Rome to consider the problem are the U. S., United Kingdom, New Zealand, Netherlands, India, France, Egypt and Argentina.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Jan. 30, 1954, totaled 4,466,000 lbs.; previous week 5,444,000 lbs., same week 1953, 5,447,000 lbs.; 1954 to date, 20,566,000 lbs.; same period 1953, 20,253,000 lbs.

Shipments for the week ended Jan. 30, 1954, totaled 4,714,000 lbs.; previous week, 4,416,000 lbs.; corresponding week 1953, 3,154,000 lbs.

PHILADELPHIA FRESH MEATS

Tuesday, February 2, 1954

WESTERN DRESSED

BEEF (STEER)	Cwt.
Prime, 600/800	None quoted
Prime, 800/900	None quoted
Choice, 500/700	\$41.00@42.50
Choice, 700/900	39.00@42.00
Good, 500/700	38.00@37.25
Commercial, 350/700	None quoted

COW:	
Commercial, all wts.	25.50@27.50
Utility, all wts.	22.50@24.50

VEAL (SKIN OFF):	
Choice, 50/80	48.00@48.00
Choice, 80/100	48.00@50.00
Choice, 110/150	47.00@50.00
Good, 50/80	38.00@43.00
Good, 80/110	41.00@45.00
Good, 110/150	40.00@44.00
Commercial, all wts.	30.00@37.00
Utility, all wts.	30.00@37.00

LAMB:	
Prime, 30/40	43.00@45.00
Prime, 40/50	43.00@45.00
Prime, 50/60	38.00@43.00
Choice, 30/40	42.00@44.00
Choice, 40/50	42.00@44.00
Choice, 50/60	38.00@42.00
Good, all wts.	38.00@42.00
Utility, all wts.	34.00@37.00

MUTTON (EWE):	
Choice, 70/down	20.00@23.00
Good, 70/down	18.00@20.00

PORK CUTS—CHOICE LOINS:	
(Boneless included) 8-10	50.00@52.00
(Boneless included) 10-12	50.00@52.00
(Boneless included) 12-16	48.00@50.00
Butts Boston style, 4-8	48.00@50.00

SPARERIBS, 3 lbs. down	48.00@52.00
------------------------	-------------

LOCALLY DRESSED

STEER BEEF CUTS:	Prime	Choice
Hindqtrs., 600/800	\$54.00@57.00	\$47.00@50.00
Hindqtrs., 800/900	43.00@55.00	45.00@48.00
Rd., no flank	49.00@52.00	48.00@51.00
Hip r'd, with flank	47.00@50.00	46.00@49.00
Full loin, untrimd.	52.00@58.00	44.00@48.00
Short loin, untrimd.	None quoted	None quoted
Short loin trimd.	None quoted	None quoted
Flank	None quoted	None quoted
Rib (7 bone)	56.00@60.00	48.00@54.00
Arm Chuck	36.00@39.00	36.00@38.00
Brisket	30.00@32.00	30.00@32.00
Short plates	12.00@14.00	12.00@14.00

CHICAGO PROV. SHIPMENTS

Provision shipment by rail, in the week ended Jan. 30, with comparisons:

	Week Jan. 30	Previous Week	Cor. Week 1953
Cured meats, pounds	13,334,000	31,187,000	5,861,000
Fresh meats, pounds	20,904,000	31,187,000	27,048,000
Lard, pounds	5,179,000	1,691,000	3,482,000

AROMIX

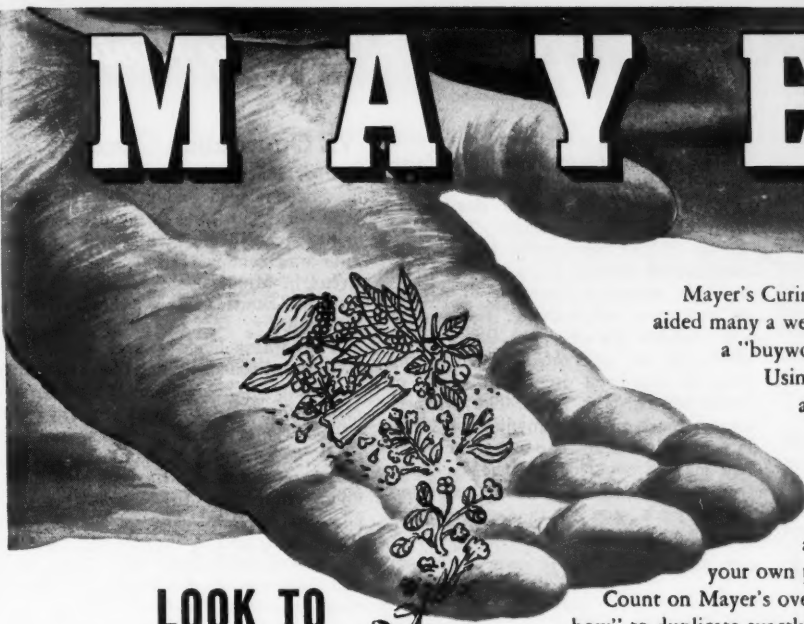
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Count on Mayer's over 25 years of experience and "know-how" to duplicate exactly your own successful formula . . . or to help you develop sales-making formulas for new products. The H. J. Mayer organization has studied *people* as well as food processing. We can be helpful in getting a new product off to a flying start . . . by keying the flavor *exactly* to the preference of *your* customers, whoever and wherever they are.

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Chicken Loaf
Chili Con Carne
Cotta Salami
Frankfurters
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Head Cheese
Landjager
Liver Sausage
Lyone
Meat Loaves
Mortadella
Pepperoni
Polish Sausage
Pork Sausage
Rouladen
Salami

Scrapie
Summer Mettwurst
Thuringer

MAYER'S PREPARED SPECIAL SEASONINGS (Soluble Type—Salt or Sugar Base)

OSS Bologna
OSS Braunschweiger
OSS Frankfurter
OSS Meat Loaf
OSS Pork Sausage
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Spice

MAYER'S SOLUBLE SPICES (Salt or Sugar Base)

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PEPPERETTE
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LIVESTOCK MARKETS

Weekly Review

Farm Groups Split Over Ike's Flexible Props Bid

Secretary of Agriculture Ezra Taft Benson appealed for support of President Eisenhower's new farm program in an address at the farm conference sponsored by the U. S. Chamber of Commerce. He said it is "high time that thinking Americans take stock and heed the warning" of the President that the present farm programs are not in the best interest of agriculture and the nation.

The National Farmers Union and the American Farm Bureau Federation split over the new flexible price-support proposal. NFU President James G. Patton said this could lead to a continued drop in farm income and "an international depression." Allan B. Kline, Farm Bureau president, on the other hand, criticized the "extraordinary misrepresentation" which he said has been circulated on the effectiveness of federal price-supports in bolstering farm income.

Herschel D. Newsom, master of the National Grange, said the level of farm price supports is immaterial if farmers do not have markets, because "a good price doesn't necessarily mean a satisfactory net profit to the farmer."

Big Spring Pig Crop Expected in Canada

Hogs on farms in Canada on December 1, 1953 numbered 4,721,000 head, or about 10 per cent fewer than the 5,237,000 reported for the like date in 1952, according to recent estimates by the Dominion's Bureau of Statistics. This decrease occurred in all provinces; however, Alberta showed only a slight decline. The December inventory averaged 9 per cent lower in western Canada and 10.5 per cent lower in eastern Canada compared with a year earlier.

Canada's 1953 spring pig crop was 24 per cent smaller than in 1952; the

fall crop showed a decline of 6 per cent.

Based on intentions reported by farmers on December 1 it is estimated that 632,500 sows will farrow during the spring of 1954 (December, 1953-May, 1954), 36 per cent more than in the comparable period of last year. This forecast indicates increases of 37 and 34 per cent, respectively, for eastern and western Canada. On the average about 50 per cent of the annual pig crop is farrowed in the months of December through May. The prospective increase in the Canadian pig crop is primarily due to the strong American hog market coupled with the exclusion from the Canadian market of the United States pork, due to the existence of vesicular exanthema in certain states.

CANADA: 1954 SPRING PIG CROP FORECAST, WITH COMPARISONS

Year		Spring (Dec.-May)		Fall (June-Nov.)		Annual
		Pig crop Thands.	Pig crop Thands.	Pig crop Thands.	Pig crop Thands.	
Average	1946-50	4,117	4,020	8,137		
	1951	4,082	4,193	8,275		
	1952	4,762	3,919	8,681		
	1953	3,628	3,700	7,328		
	1954 ¹	4,934		

¹Preliminary.

²Based on an estimated increase of 36 per cent.

Colorado Governor Lifts Hog Embargo

Governor Thornton of Colorado has issued an executive order lifting the embargo against importation of hogs into that state. The ban was imposed July 23 because of the hog disease, vesicular exanthema, in other states. California and Texas now are the only western states affected by the disease.

The new Colorado order stipulates that all hogs brought into the state must be under a health certificate.

Principal reason for lifting the embargo is that Colorado is suffering a serious decline in its hog population and needs to import new stock, particularly stocker and breeder hogs, according to Paul W. Swisher, state commissioner of agriculture.

VE Quarantine Changes

Providence County, Rhode Island, has been placed under federal quarantine because of the swine disease, vesicular exanthema, while the quarantine was removed from several urban areas in Middlesex, Norfolk and Worcester Counties, Mass., the USDA announced.

The Massachusetts areas now free of this disease, which is commonly traceable to the feeding of raw or uncooked garbage to hogs, are in Middlesex County and portions of Burlington, Dracut, Hudson, Lexington, North Reading, Tawksbury, Weston, and Wilmington in Norfolk County; portions of the towns of Sharon and Wrentham; and in Worcester County, the towns of Milford and Templeton and portions of the towns of Blackstone, Gardner, Grafton, Mendon, Oxford, and Westboro. These quarantine changes are effective immediately as Amendment 18 to BAI Order 383, revised.

Areas of eight states, including the entire state of California, now are under VE quarantine.

Canadian Farm Leader Sees Beef, Hog Price Drop

Lower prices for beef and hogs during the year ahead were predicted by H. H. Hannam of Ottawa, president of the Canadian Federation of Agriculture, at the recent 18th annual meeting of the federation in London, Ontario.

ST. LOUIS HOGS IN JAN.

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	January	
	1954	1953
Hogs received	153,696	227,725
Highest top price	\$27.50	\$20.60
Lowest top price	24.75	18.75
Average price	26.00	18.77
Average weight, lbs.	227	230

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended January 23, compared with the same time 1953, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handyweights	
	1954	1953	1954	1953	1954	1953	1954	1953
Toronto	\$18.50	\$23.13	\$27.00	\$29.35	\$35.10	\$23.77	\$23.50	\$26.00
Montreal	18.00	27.50	30.50	35.60	29.60	20.00	22.45
Winnipeg	16.64	21.07	28.30	29.00	32.10	22.10	20.90	23.79
Calgary	17.80	20.36	23.73	24.09	33.45	22.05	19.50	22.81
Edmonton	16.10	19.75	22.00	28.00	34.10	22.25	20.85	21.50
Lethbridge	17.00	20.30	21.75	33.22	21.85	20.00	22.50
Pr. Albert	15.75	19.30	21.50	23.50	31.10	20.35	18.50	18.75
Moose Jaw	16.10	21.50	16.00	21.00	31.10	21.60	19.50
Saskatoon	15.80	20.00	26.50	26.50	31.10	20.60	20.00
Regina	15.75	20.40	25.50	21.90	31.10	20.60	19.50
Vancouver	22.00	28.75	24.50

*Dominion Government premiums not included.

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DAYTON, OHIO
DETROIT, MICH.
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LIVESTOCK BUYING SERVICE

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, February 2, were reported by the Production and Marketing Administration as follows:

	St. L. N.S. Yds	Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):					
BARROWS & GILTS:					
Choice:					
120-140 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	\$25.25-26.00	None rec.	None rec.	None rec.	25.25-26.25
160-180 lbs.	26.00-26.50	25.00-26.65	None rec.	23.50-26.50	25.25-26.25
180-200 lbs.	26.40-26.60	26.25-26.75	26.50-26.65	26.25-26.75	25.25-26.25
200-220 lbs.	26.25-26.80	26.25-26.75	26.50-26.65	26.25-26.75	25.25-26.25
220-240 lbs.	25.75-26.50	26.00-26.65	None rec.	26.25-26.75	26.25-26.25
240-270 lbs.	24.75-26.10	25.50-26.25	26.50-26.65	25.00-26.50	24.00-25.50
270-300 lbs.	23.75-25.25	25.00-25.75	25.50-26.50	24.25-25.25	24.00-25.50
300-330 lbs.	23.75-24.00	24.75-26.25	None rec.	23.50-24.50	None rec.
330-360 lbs.	None rec.	None rec.	None rec.	23.50-24.50	23.50-23.75
Medium:					
160-220 lbs.	None rec.	None rec.	None rec.	22.00-26.00	None rec.
SOVS:					
Choice:					
270-300 lbs.	23.75-24.00	24.00-24.25	23.25-23.50	22.75-24.00	21.00-23.25
300-330 lbs.	23.75-24.00	24.00-24.25	23.25-23.50	22.75-24.00	21.00-23.25
330-360 lbs.	23.25-24.00	23.50-24.00	22.75-23.00	22.75-24.00	21.00-23.25
360-400 lbs.	23.00-23.50	23.25-23.75	22.00-22.75	22.75-24.00	None rec.
400-450 lbs.	22.75-23.25	23.00-23.50	22.00-22.25	21.50-23.00	None rec.
450-550 lbs.	22.00-23.00	22.00-23.25	21.00-22.00	21.50-23.00	20.75
Medium:					
250-500 lbs.	None rec.	None rec.	None rec.	20.50-23.50	None rec.
SLAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
700-900 lbs.	25.00-27.50	24.25-27.50	23.75-26.75	24.75-27.25	24.50-27.00
900-1100 lbs.	25.50-28.00	25.25-30.00	24.50-27.50	25.50-28.00	25.00-27.50
1100-1300 lbs.	25.50-28.00	26.00-30.00	24.50-27.50	25.75-28.25	25.00-27.50
1300-1500 lbs.	25.50-27.50	25.75-30.00	24.25-27.50	24.75-28.00	24.50-26.50
Choice:					
700-900 lbs.	21.50-25.50	21.00-25.25	21.00-23.75	21.25-24.75	21.00-25.00
900-1100 lbs.	22.00-25.50	21.75-26.00	21.00-24.00	21.25-24.75	21.50-25.00
1100-1300 lbs.	22.00-25.50	21.75-26.00	21.00-24.00	20.50-24.75	21.50-25.00
1300-1500 lbs.	22.00-25.50	21.50-26.00	20.75-24.00	20.25-24.25	21.50-25.00
Good:					
700-900 lbs.	18.50-22.00	18.50-21.75	18.00-21.00	18.00-21.25	17.25-21.50
900-1100 lbs.	19.00-22.00	18.50-21.75	18.00-21.00	18.00-21.25	17.50-21.50
1100-1300 lbs.	9.00-22.00	9.00-21.75	18.00-20.75	18.00-21.25	17.50-21.50
Commercial,					
all wts.	17.00-19.00	15.50-19.00	15.50-18.00	15.50-18.00	14.50-17.50
Utility, all wts.	15.00-17.00	13.00-15.50	13.00-15.50	13.50-15.50	12.00-14.50
HEIFERS:					
Prime:					
600-800 lbs.	24.00-26.00	23.25-25.00	22.00-24.00	22.50-24.00	22.50-23.50
800-1000 lbs.	24.50-26.00	23.75-26.00	22.50-24.50	22.50-24.00	22.50-24.50
Choice:					
600-800 lbs.	21.00-24.50	19.00-23.75	18.50-21.75	19.00-22.50	19.50-22.50
800-1000 lbs.	21.00-24.50	19.50-23.75	19.00-22.00	19.00-22.50	19.50-22.50
Good:					
500-700 lbs.	18.00-21.00	17.00-19.50	16.00-19.00	16.00-19.00	17.00-19.50
700-900 lbs.	18.50-21.00	17.50-19.50	16.50-19.00	16.00-19.00	17.00-19.50
Commercial,					
all wts.	15.00-18.50	14.00-17.50	13.50-16.50	14.00-16.00	14.00-17.00
Utility, all wts.	13.00-16.00	12.00-14.00	11.50-13.50	11.75-14.00	12.00-14.00
COWS:					
Commercial,					
all wts.	12.00-13.00	12.00-13.00	11.50-12.50	11.50-12.50	12.00-13.00
Utility, all wts.	11.00-12.00	10.75-12.00	10.50-11.50	11.00-11.75	11.00-12.00
Canner & cutter,					
all wts.	8.50-11.00	9.00-11.00	8.50-11.00	9.50-11.25	8.00-11.00
BULLS (Yrln. Excl.) All Weights:					
Good					
.....	None rec.	11.50-14.00	None rec.	10.50-12.50	12.50-13.00
Commercial					
.....	13.50-14.50	15.50-16.50	14.00-14.50	13.50-14.50	12.50-13.00
Utility					
.....	12.50-13.50	13.50-15.50	13.00-14.00	11.50-13.50	13.00-15.50
Cutter					
.....	10.50-12.50	11.00-13.50	10.00-13.00	10.50-11.50	13.00-15.50
VEALERS, All Weights:					
Choice & prime ..					
.....	24.00-31.00	27.00-29.00	24.00-27.00	22.00-25.00	24.00-28.00
Com'l & good ..					
.....	15.00-24.00	17.00-27.00	13.00-24.00	15.00-22.00	16.00-24.00
CALVES (500 Lbs. Down):					
Choice & prime ..					
.....	18.00-23.00	20.00-26.00	16.00-18.00	19.00-23.00	20.00-24.00
Com'l & good ..					
.....	13.00-18.00	15.00-20.00	12.00-16.00	14.00-19.00	15.00-20.00
SHEEP & LAMBS:					
SPRING LAMBS:					
LAMBS (110 Lbs. Down) (Wooled):					
Choice & prime:					
.....	21.00-22.00	20.75-22.25	20.00-21.00	20.75-21.25	20.50-21.50
Good & choice:					
.....	20.00-21.00	19.75-21.00	19.00-20.00	19.50-20.75	18.50-20.50
EWES:					
Good & choice:					
.....	4.00-5.00	7.50-9.50	7.50-8.25	8.00-8.75	7.50-8.50
Cull & utility:					
.....	3.00-4.00	6.00-7.50	6.50-7.50	5.50-8.00	5.00-7.25



"There is no special trick to giving your Sausage, Loaves and Specialties distinctive taste and positive sales appeal . . .

just add: **GOLDSMITH'S DICED SWEET PICKLE**

to the formulas you are now using!"

- DICED, READY TO USE
- NATURALLY BEAUTIFUL GREEN COLOR
- LOW-COST SALES-GETTER
- IMMEDIATE DELIVERY AT ALL TIMES
- SAMPLES ON REQUEST

GOLDSMITH, specialist in products for the Meat Packer and Sausage Manufacturer, recommends DICED SWEET PICKLE for an immediate lift to lagging sausage, loaf and specialty sales. The simple addition of GOLDSMITH'S DICED SWEET PICKLE to your present formulas gives your products a distinctive, sales-winning taste appeal . . . improves their appearance . . . steps up demand.

HIRAM CUKE also sez: For a better tasting, more attractive line of loaves, sausage and specialties, try the following sales-getters: Diced Sour and Dill Pickles . . . Sweet and Sour Chunks . . . Diced Red and Green Peppers.

Write today for free samples and quotations!

Goldsmith
PICKLE COMPANY

4941 South Racine Avenue
CHICAGO 9, ILLINOIS

"Partridge" Hickory Smoked!
HAMS & BACON
SINCE 1876
THE H. H. MEYER PACKING CO., CINCINNATI, OHIO.

**No Fading...No Darkening
in cured meat products!**



CERELOSE

protects and retains

FULL NATURAL COLOR

A thorough study has established the important facts about dextrose... used in the curing of meats. Dextrose added to the curing mixture aids in the retention of good red color... protects against fading. No oxidation (when salt cured meat is exposed to air).

These facts have been demonstrated in actual production of cured meat products. Get the whole story about CERELOSE (dextrose) from our Technical Division... no obligation of any kind.

*Nothing sells cured meat
like FULL NATURAL COLOR!*

**CORN PRODUCTS
REFINING COMPANY**

17 Battery Pl., New York 4, N. Y.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE

	Week ended Jan. 30	Prev. Week	Cor. 1953
Chicago†	23,744	25,942	19,098
Kansas City†	11,028	22,641	17,489
Omaha*†	28,239	29,860	21,364
E. St. Louis†	11,698	11,576	9,886
St. Joseph†	12,011	12,774	8,397
Sioux City†	11,897	11,316	10,405
Wichita*†	4,903	5,335	4,843
New York & Jersey City†	10,151	11,581	8,775
Okla. City†	6,124	6,325	5,120
Cincinnati†	4,786	4,136	4,275
Denver†	13,659	9,981	11,877
St. Paul†	15,648	16,812	12,102
Milwaukee†	4,671	4,792	1,351
Total	164,559	173,074	134,322

HOGS

Chicago†	30,189	30,157	40,251
Kansas City†	8,002	7,351	10,124
Omaha*†	36,070	41,528	48,919
E. St. Louis†	22,576	20,577	20,589
St. Joseph†	22,755	20,245	28,014
Sioux City†	28,644	25,671	36,277
Wichita*†	7,717	8,498	10,859
New York & Jersey City†	40,960	42,458	45,865
Okla. City†	12,890	11,824	16,103
Cincinnati†	12,873	11,274	12,353
Denver†	15,150	14,010	23,304
St. Paul†	39,533	38,194	40,365
Milwaukee†	3,915	3,802	4,607
Total	281,233	285,279	386,680

SHEEP

Chicago†	9,329	7,973	14,109
Kansas City†	5,741	2,816	5,933
Omaha*†	15,552	17,618	16,013
E. St. Louis†	4,108	3,594	5,236
St. Joseph†	12,969	13,353	11,676
Sioux City†	12,370	10,841	8,737
Wichita*†	1,246	626	1,741
New York & Jersey City†	44,482	47,112	44,752
Okla. City†	2,482	2,150	2,856
Cincinnati†	576	588	419
Denver†	10,965	13,996	14,342
St. Paul†	7,960	7,299	7,483
Milwaukee†	1,791	1,537	1,570
Total	129,325	129,453	134,887

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Feb. 3, were as follows:

CATTLE:

Steers, com'l to low	good	\$18.00@19.50
Steers, good & ch.		19.90@24.60
Heifers, choice		22.00@23.00
Heifers, good, com'l.		18.50@20.00
Cows, util.		11.00@11.50
Cows, canner, cutter.		7.00@10.00
Bulls, good		None rec.
Bulls, sausage & com'l.		15.50 down

VEALERS:

Choice & prime	\$28.00@30.00
Culls	10.00@16.00
Com'l & good	17.00@26.00

HOGS:

Gd. & ch., 180/240	26.00@27.00
Sows, 400/down	22.50@23.00

LAMBS:

Util. to prime	15.00@16.50
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NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended January 30:

	Cattle	Calves	Hogs*	Sheep*
Salable	248	332		
Total (incl. direct)	6,437	2,863	21,323	20,030
Prev. week:				
Salable	237	326		
Total (incl. direct)	6,864	2,517	17,134	22,606

*Including hogs at 31st st.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Jan. 28	3,267	377	12,046	2,124
Jan. 29	1,063	167	5,050	799
Jan. 30	258	8	3,204	471
Feb. 1	20,783	523	10,990	2,275
Feb. 2	6,000	400	9,000	4,000
Feb. 3	7,500	300	12,500	3,000
*Week so far	34,283	1,223	32,490	9,275
Wk. ago.	35,462	1,255	35,625	9,299
Yr. ago.	29,655	832	39,414	14,169
2 yrs. ago.	26,511	910	61,823	7,586
*Including 242 cattle and hogs direct to packers.				6,973

SHIPMENTS

Jan. 28	2,253	67	2,870	1,103
Jan. 29	1,487	113	1,037	39
Jan. 30	307	48		50
Feb. 1	4,995	13	1,305	617
Feb. 2	2,000	20	1,000	1,800
Feb. 3	2,000		1,000	2,000
*Week so far	8,995	13	3,805	4,417
Wk. ago.	12,505	113	4,740	5,739
Yr. ago.	12,820	23	6,876	2,584
2 yrs. ago.	9,811	38	8,687	1,466

FEBRUARY SHIPMENTS

	1954	1953
Cattle	8,995	11,202
Hogs	3,705	7,405
Sheep	4,417	3,161

FEBRUARY RECEIPTS

	1954	1953
Cattle	34,282	29,543
Calves	1,223	849
Hogs	32,490	41,248
Sheep	9,275	12,442

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Feb. 3:

	Week ended Feb. 3	Week ended Jan. 27
Packers' purch.	32,473	31,876
Shippers' purch.	6,432	10,123
Total	38,905	41,899

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Feb. 3, were reported as shown in the table below:

CATTLE:

Steers, com'l & choice.	\$20.50@23.00
Steers, good. & choice.	22.50@23.50
Steers, commercial	18.00
Commercial & good.	17.50@20.50
Heifers, utility & good	19.00
Cows, util. & com'l.	11.50@14.00
Cows, can. & util.	8.00@11.00
Cows, can. & cut.	8.00@11.00
Bulls, util. & com'l.	14.00@16.50

CALVES:

Vealers, good & ch.	\$19.00@20.00
Com'l to good	16.50@19.00
Culls & utility	12.00@16.00

HOGS:

Choice, 200/220	\$25.50@26.50
Sows, 500/down	21.00@21.50

SHEEP:

Lambs, good	None rec.
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CANADIAN KILL

Inspected slaughter in Canada for week ended Jan. 23.

CATTLE

	Period Jan. 23	Same Wk. Last Yr.
Western Canada	16,674	12,484
Eastern Canada	17,144	13,352
Total	33,818	25,836

HOGS

Western Canada	31,346	52,587
Eastern Canada	44,338	48,820

Total	75,684	101,207
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All hog carcasses graded	83,523	100,689
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	Period Jan. 23	Same Wk. Last Yr.
Western Canada	3,811	3,429
Eastern Canada	4,823	3,943
Total	8,634	7,372

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Sheep
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2,000

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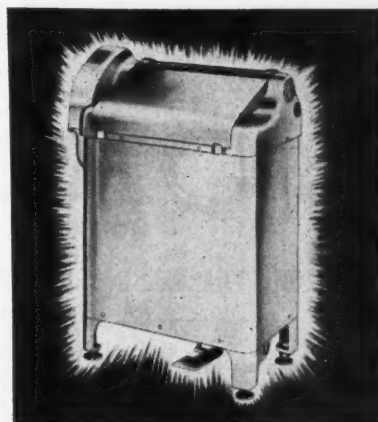
1954

SAVINGS

made possible with the
Townsend Pork-Cut Skinner

The Townsend Model 35 Pork-Cut Skinner is the all-around machine that handles all pork cuts — large or small. Skins hams, picnics, shoulders, bellies, hocks, jowls and backs. Increases yield because of unusually close trim. Lowers skinning costs because of increased production. The result — worthwhile savings that mean substantial profits.

On request, Townsend will send complete information on the Townsend Model 35 Pork-Cut Skinner. Also available is data on the Ham Fatter attachment which cuts the collar line and removes the excess fat from a ham at the same time that the skin is being fleshed.



TOWNSEND

TOWNSEND ENGINEERING CO.
2421 Hubbell Ave., Des Moines, Iowa

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 30, 1954, as reported to The National Provisioner:

CHICAGO

Armour, 7,162 hogs; Wilson, 4,868 hogs; Agar, 5,520 hogs; Shippers, 8,147 hogs; and Others, 12,639 hogs. Total: 23,744 cattle; 1,765 calves; 38,336 hogs; and 9,329 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,855	1,001	455	1,879
Swift	3,401	1,048	2,136	1,914
Wilson	1,148	10	3,406	
Butchers	5,013		985	4
Others	1,552		1,040	1,944
Totals	14,969	2,059	8,022	5,741

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	7,473	5,617	4,089	
Cudahy	4,903	7,407	3,046	
Wilson	5,981	7,622	3,669	
Butcher	2,865	5,892	1,949	
O'Neill	393			
Neb. Beef	673			
Eagle	78			
Gr. Omaha	650			
Rothschild	545			
Roth	1,329			
Kingman	1,474			
Merchants	116			
Midwest	143			
Omaha	564			
Union	636			
Others			10,724	
Totals	28,843	37,262	13,313	

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,273	1,063	5,839	2,420
Swift	4,317	1,916	10,055	1,748
Hunter	1,129		2,809	
Hell			1,854	
Krey			1,051	
Laclede			968	
Luer				
Totals	8,710	2,979	22,576	4,168

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,910	242	8,828	5,593
Armour	3,749	366	5,718	1,849
Others	6,092	357	2,101	
Totals*	13,751	965	16,647	7,442

SIoux CITY, IOWA

	Cattle	Calves	Hogs	Sheep
Armour	4,068		9,553	3,258
Cudahy	3,877		10,072	3,184
Swift	3,651		8,030	2,643
Butchers	430		7	
Others	8,038		8,172	1,515
Totals	20,064	15	44,864	10,500

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	2,330	337	1,335	1,246
Kansas	234			
Dunn	117			
Dold	153		236	
Sundowner	17			
Pioneer				
Excel	364			
Others	1,150		451	434
Totals	4,611	337	1,815	1,680

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,116	205	358	838
Wilson	1,954	173	409	526
Butcher	248	5	802	
Totals*	4,318	483	1,569	1,364

*Do not include 1,391 cattle, 32 calves, 11,261 hogs, and 1,118 sheep direct to packers.

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,390	4,883	13,900	2,895
Bartusch	1,080			
Cudahy	1,450	176		1,764
Rifkin	879	36		
Superior	1,357			
Swift	5,582	2,626	25,639	3,701
Others	2,541	5,311	7,286	4,378
Totals	18,189	13,032	46,819	12,368

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,899	87	3,250	5,463
Swift	2,479	132	6,453	4,515
Cudahy	674	00	3,115	350
Wilson	521			640
Others	8,236	156	2,332	
Totals	13,803	435	15,150	10,968

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	273			
Cudahy				
Swift				
Wilson	139			
Acme	303			
Atlas	765			
Ideal	835			
United	483		347	
Machlin	427	21		
G. Western	464			
Commercial			916	
Coast	104			
Others	2,126	556	714	
Totals	6,761	577	1,977	

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall				313
Kahn's				
Meyer				
Schlachter	81	37		11
Norshade				
Others	4,044	1,058	12,826	285
Totals	4,125	1,095	12,826	589

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,740	1,183	354	6,196
Swift	1,024	946	434	4,716
Bl. Bonnet	520	22	190	
City	209		43	
Rosenthal	49	21		
Totals	3,542	2,172	1,021	10,912

TOTAL PACKER PURCHASES

	Week Ended Jan. 30	Prev. Week	Cor. 1953
Cattle	155,439	154,935	139,242
Hogs	227,716	191,543	328,363
Sheep	112,588	141,946	94,267

CORN BELT DIRECT TRADING

Des Moines, Ia., Feb. 3—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

160-180 lbs.	\$23.25@25.75
180-240 lbs.	25.25@26.65
240-300 lbs.	24.00@26.55
300-400 lbs.	23.25@25.25
270-300 lbs.	23.00@23.90
440-550 lbs.	20.50@22.50

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Last week actual
Jan. 28	42,000	57,500
Jan. 29	49,000	61,000
Jan. 30	22,000	33,000
Feb. 1	42,000	64,000
Feb. 2	63,000	61,000
Feb. 3	50,000	62,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended January 23 with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	286,000	412,000	174,000
Previous week	313,000	423,000	169,000
Same wk. 1953	228,000	512,000	159,000
1954 to date	1,272,000	1,780,000	704,000
1953 to date	1,069,000	2,555,000	722,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Jan. 28:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,550	950	2,150	25
N. Portland	2,825	260	1,600	2,325
S. Francisco	575	50	1,050	1,400

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A. Production & Marketing Administration)

STEERS AND HEIFERS: Carcasses
 Week ending Jan. 30, 1954, 11,818
 Week previous 13,934
 Same week year ago 14,697

COW:
 Week ending Jan. 30, 1954, 1,855
 Week previous 1,656
 Same week year ago 1,408

BULL:
 Week ending Jan. 30, 1954, 357
 Week previous 467
 Same week year ago 496

VEAL:
 Week ending Jan. 30, 1954, 12,474
 Week previous 9,264
 Same week year ago 15,062

LAMB:
 Week ending Jan. 30, 1954, 35,109
 Week previous 36,971
 Same week year ago 33,151

MUTTON:
 Week ending Jan. 30, 1954, 1,078
 Week previous 1,888
 Same week year ago 1,393

HOG AND PIG:
 Week ending Jan. 30, 1954, 4,465
 Week previous 5,890
 Same week year ago 9,806

PORK CUTS:
 Week ending Jan. 30, 1954, 1,114,510
 Week previous 1,764,504
 Same week year ago 1,430,823

BEEF CUTS:
 Week ending Jan. 30, 1954, 127,560
 Week previous 174,491
 Same week year ago 65,300

VEAL AND CALF CUTS:
 Week ending Jan. 30, 1954, 8,831
 Week previous 823
 Same week year ago 5,372

LAMB AND MUTTON:
 Week ending Jan. 30, 1954, 15,898
 Week previous 15,393
 Same week year ago 1,100

BEEF CURED:
 Week ending Jan. 30, 1954, 11,285
 Week previous 212
 Same week year ago 15,398

PORK CURED AND SMOKED:
 Week ending Jan. 30, 1954, 390,400
 Week previous 781,021
 Same week year ago 439,971

LARD AND PORK CUTS:
 Week ending Jan. 30, 1954, 14,810
 Week previous 159,781
 Same week year ago 28,450

LOCAL SLAUGHTER

CATTLE:
 Week ending Jan. 30, 1954, 10,151
 Week previous 11,581
 Same week year ago 8,773

CALVES:
 Week ending Jan. 30, 1954, 14,655
 Week previous 13,494
 Same week year ago 11,410

HOGS:
 Week ending Jan. 30, 1954, 40,900
 Week previous 42,458
 Same week year ago 45,920

SHEEP:
 Week ending Jan. 30, 1954, 44,482
 Week previous 47,112
 Same week year ago 48,838

COUNTRY DRESSED MEATS

VEAL:
 Week ending Jan. 30, 1954, ...
 Week previous ...
 Same week year ago 4,862

HOGS:
 Week ending Jan. 30, 1954, ...
 Week previous ...
 Same week year ago 55

LAMB AND MUTTON:
 Week ending Jan. 30, 1954, ...
 Week previous ...
 Same week year ago 86

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending January 30, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Areas ¹	11,763	9,707	42,426	40,798
Baltimore, Philadelphia	6,737	963	21,699	1,034
Cincinnati, Cleveland, Detroit, Indianapolis	16,980	5,281	72,777	10,873
Chicago Area	25,715	5,698	63,033	7,268
St. Paul-Wis. Area ²	28,241	30,017	114,608	14,584
St. Louis Area ³	15,891	7,194	67,418	10,128
Sioux City	11,665	9	30,542	12,976
Omaha	31,250	673	54,423	21,570
Kansas City	15,144	3,079	26,410	9,344
Iowa-S. Minnesota ⁴	28,475	9,552	247,200	39,027
Louisville, Evansville, Nashville, Memphis	9,883	9,064	34,603	Not Available
Georgia-Alabama Area ⁵	6,203	3,525	27,787	
St. Joseph, Wichita, Oklahoma City	19,609	3,077	42,566	14,904
Ft. Worth, Dallas, San Antonio	16,787	6,204	14,707	13,635
Denver, Ogden, Salt Lake City	14,082	579	18,324	12,640
Los Angeles, San Francisco Areas ⁶	25,602	2,127	28,705	26,568
Portland, Seattle, Spokane	5,346	324	9,733	5,538
Grand Total	289,073	97,373	916,961	249,887
Total previous week	315,780	97,995	958,029	259,989
Total same week, 1953	242,228	78,851	1,091,048	254,009

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40,960
42,458
45,920

44,482
47,112
44,838

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Sheep &
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Hogs
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1954

The National Provisioner—February 6, 1954

75



*As Close to You as
Your Telephone*

One of America's
Largest Can Manufacturers

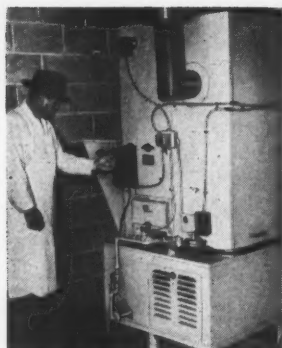
CROWN CAN

DIVISION

CROWN CORK & SEAL COMPANY, INC.

PHILADELPHIA, Chicago, Orlando, New York,
Baltimore, St. Louis, Boston

You CAN'T Buy Better CANS



Modern automatic meat smoking



the **KOCH**

See way **KOCH**

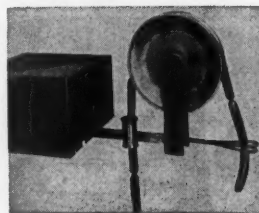
General Catalog 78, page 36.

or call **KOCH**

KOCH SUPPLIES

2520 Holmes St., Kansas City 8, Mo.
Telephone: Victor 3788

"STRING-A-WAY" does it mechanically



De-strings 900 pounds of linked sausage in an hour without "whipping" by hand.

**SAVES LABOR —
SAVES TIME —
SAVES MONEY.**

Easy to operate.
Details on request.

THE E. KAHN'S SONS CO.

CINCINNATI 25, OHIO

Kirby 4000

CLASSIFIED ADVERTISING

Undeveloped: set solid. Minimum 20 words, \$4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count

address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed \$9.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

**CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER.**

POSITION WANTED

SAUSAGE SUPERINTENDENT: Presently employed in responsible position desires connection with small progressive sausage manufacturer where limited capital can be invested. Have wide experience and can produce very best references. Proposition must be sound with good long-range prospects. W-50, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER or SUPERINTENDENT: With 25 years' large and small plant experience in beef and pork operations, processing, manufacturing, personnel, sales, costs, and yields. Desires new connection first of February. W-48, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER
10 years' experience in meat packing industry, will develop production standards for cost and wage incentive purposes, also help solve your material handling problems on consultant basis. Small plants a specialty. Reasonable fee. W-55, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: And curing foreman with 20 years' experience, desires position with small or medium size packer. W-56, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT BUYER
ALL ITEMS: Diversified experience. Will relocate. W-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Excellent experience—hotel, restaurant and institutional background. Single, car. Will travel or relocate. W-57, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

FOOD TECHNOLOGIST: Selling to provision manufacturers, will represent reliable firm of seasoning. New York Area. W-58, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

FOOD CHEMIST: 10 years' experience. Well versed in processed meat operations. Proved executive ability. W-59, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

FOOD CHEMIST
Experienced chemist familiar with sausage seasonings. Man with his own ideas, to set up laboratory and take complete charge. Will have full responsibility for department. Position with a leading company in field. Potential unlimited. Right man can name his own terms. All inquiries confidential. W-61, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE FOREMAN
We have a good opportunity for an experienced sausage worker for a small U.S. inspected plant. Must be capable of taking full charge and must be a live wire. Apply writing. United Packing Company, 74 Concord Street, Pawtucket, R.I. No phone calls.

SALESMAN: Experienced seasoning or sausage maker-salesman wanted by established company. Manufacturers of complete line of seasonings, emulsifiers, olives, pimientos, peppers, pickles, relishes, etc., to work the states of Washington, Oregon, Idaho, Montana and Colorado. Liberal salary and expenses to start. Earnings unlimited to producer. All replies held in strict confidence. W-62, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

LIVE STOCK BUYER

Medium sized independent plant located in Wisconsin, handling cows, bulls and calves. Must know yields and grades, be able to meet people. Direct buying is done at plant. This is a real opportunity for the right man with proper qualifications and recommendations. Write to box number

W-38, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

OFFICE MANAGER and ACCOUNTANT: Wanted for small eastern packing plant. We are interested in a general all around man. Salary commensurate with ability. Prefer man over 40 for slaughtering and manufacturing plant with peddler routes experience. References required. W-40, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

CASING SALESMAN: Wanted by long established New York casing house. Give background, age, and experience in application. All replies held in strict confidence. Write to Box W-72, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

EXCELLENT OPPORTUNITY: For first class sausage maker with executive ability, to fill opening as plant superintendent. Medium sized plant located in southeast. Write to Box W-63, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill. giving qualifications and record of previous employment.

SALES REPRESENTATIVES

Experienced in meat line, contacting hotel and restaurant supply houses, meat wholesalers, institutions and retailers, to sell corned beef briskets in brine. Commission. W-64, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT SALESMAN: Live wire man to handle chains, jobbers and assist manager in supervision of territory salesmen for medium sized packing company located in South Carolina. Write to Box W-65, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED SALESMAN WANTED: With following in Virginia, Carolinas, Georgia, Florida, Alabama, to take over well established territory for company operating many years in the south, doing excellent business at present. Liberal drawing account. Write to Box W-66, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MAN

To handle beef boning department. Must have some sales and buying experience. Very good proposition for right person. W-67, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES REPRESENTATIVE: Calling on meat packers and renderers to sell equipment. Territory—southwest. References required. W-68, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED BEEF MAN: Wanted, with some trade. Must have initiative, executive ability and experience in handling men. Excellent opportunity for advancement. Very good salary. Reputable Chicago packer. Replies strictly confidential. W-16, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

OPPORTUNITY: It is never too early to start—never too late to change. This is a \$30,000 a year proposition for a man who knows the seasoning and binder business and is able to organize and direct sales in the mid western states in already established territory. This is a life time opportunity for a man with vision and initiative. W-43, THE NATIONAL PROVISIONER, 18 West 41st St., New York 17, N.Y.

EXPERIENCED BEEF MAN: Wanted by mid-west independent slaughterer, to run beef cooler. Selling experience not necessary but must have full knowledge of steer carcass beef. Excellent opportunity for right man. W-44, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Wanted with top ability to make top quality sausage and smoked meats. Must be able to supervise and figure costs and control. Good opportunity for the right man. W-52, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES SUPERVISOR: Wanted for established and new sausage routes. Must be a willing worker and have sales ability. Good pay and commission to the man who qualifies. W-53, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING PLANT: Manager and assistant manager wanted. Separate plants, Illinois-Iowa area. W-47, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

YOUR PACKAGED MEATS NEED CODE DATING

We Offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

KIWI CODERS CORPORATION

3804-06 N. Clark St. Chicago 13, Illinois

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

EQUIPMENT FOR SALE

1—Frick ammonia booster compressor for freezer application. Two cylinder, 11 1/2" x 8", complete with Intercooler, 900RPM 3/60/440V, 40 HP motor, belts, sheaves, starter and safety switch, liquid injection for cooling heads and force feed lubricator. This is a vertical compressor, used less than 6 months and in almost new condition.

1—McKee-Eclipse vertical gas fired boiler, high pressure, 15 H.P., complete with gas burner, pressure and safety controls, low-water cut off, condensate return tank & pump. Used four years, in good condition, not a salvage sale, boiler has been replaced with a larger one.

Offered subject to prior sale

JULIAN ENGINEERING CO.

Longbeach 1-4295

5445 N. Clark St. Chicago 40, Ill.

OFFERED FOR SALE: Two Jamison Cold Storage Doors in original crates, size 4'6" x 7'2" with 4" of cork board insulation. These doors are both metal clad track doors, one left hand opening and one right hand opening. They are available for immediate shipment. A slight discount from our cost would be accepted. FS-35, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

★ ANDERSON EXPELLERS ★
All Models, Rebuilt, guaranteed.
We Rent Expellers
PITTOCK & ASSOCIATES, Glen Riddle, Penna.

ONE Model 44B Buffalo Silent Cutter, equipped with 20 H.P. motor 3-phase, 60-cycles, 220/440 volts, complete with push button starter and extra knives. F.O.B. Portsmouth, Virginia. T. O. Williams, Inc., Portsmouth, Virginia.

FOUR: Dromgold and Glenn Ice refrigeration units with electric blowers. Three units 16 x 25 x 44. One unit 19 x 28 x 60. Excellent condition and priced for sale at less than half price. Write or call: Dreher Packing Company, Columbia, South Carolina.

EQUIPMENT WANTED

WANTED: A USED BACON PRESS IN GOOD OPERATING CONDITION. EW-60, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

PLANTS FOR SALE

MONEY-MAKING MEAT SUPPLY BUSINESS

Owner must sell due to illness. Established business, good profit, supplying hotels and restaurants. Well located in New Jersey resort area. 2-story steel beam brick building, truck garage, refrigeration plant, showroom, 2 trucks. Offered at \$70,000. Excellent equipped. Ask for brochure NP-44102. PREVIOUS INC., 49 E. 53rd St., New York 22, N.Y. Phone Plaza 8-2630.

ONE BUILDING: 60 x 100 on two acres of land adjacent to N.Y.C. railroad. Well insulated walk-in cooler 30' x 46'. Includes one 40 H.P. compressor, one 7 1/2 H.P. compressor, 10,000 gal. fuel oil storage tank, 20 H.P. boiler, steam heated office, 25 ton platform scale. Ideal for any type of meat industry. Cheap for quick sale. Contact Chester Sender, Phone 5635 or 3961, Huron, Ohio.

SAUSAGE FACTORY AND DISTRIBUTORS: Well equipped factory doing business covering radius of 50 miles, population 2,000,000 people. Located in southwest. FS-51, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.



BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly

Kill Floor & Cutting

7008—HOG DEHAIRER: Boss, complete with mtr., less than 3 yrs. \$2000.00
6480—SCALDING TUB: 64" x 30" x 24" GAMBREL TABLE: Iron, 6' x 4' 175.00
6947—BEEF HOIST: Le Feill, double action, mdl. #1003-10, 30' chain, 2000# cap., 68 fpm. New, never used 850.00
5642—BEEF DROPPER: Boss, for raising or lowering dressed sides at one time, 5 HP. 525.00
6948—LANDER: Dupps #7C. New, never used 225.00
5643—JOWL CONVEYOR: 8' long, 45° incline, 18" wide metal flights 250.00
5661—OXTAIL WASHER: Brush type, 34" x 18" x 12", stainless steel tank, 2-18" long rice root brushes, 2 HP. mtr. 250.00
6005—BAND SAW: Jones-Superior, 20" dia. wheel, stainless steel table, with 2 HP. mtr. 250.00
4808—BAND SAW: All American, 13 1/2" throat, 14" wheel, stainless steel stationary table, 1 1/2 HP. 225.00
6027—BAND SAW: American, stainless steel table with mtr. 200.00
6718—SCRIBE SAW: Best & Donovan, 7 1/2" saw wheel, mdl. RB 1124, with mtr. cable & counterweight 175.00
6300—CLEANER: (2001) Simmons-Vor-den-White #91, 12"-13"-14" 8.00

Rendering & Lard

The following list of equipment is available separately or in a group. The owner has authorized us to accept any reasonable bid—location is in Minnesota. Real Estate also available—write for prices & particulars:

6694—COOKER: Boss 3' x 6', 5 HP. mtr.; Cracking Pan; Steam Boiler, 110 HP.; Stoker, 3 HP.; Water Storage Tank, 400 gal.; Pump, with 1/2 HP.; Hydraulic Press, 150 ton, 10 HP.; 40 gal. Steam Kettle; 20 HP. Bone Chopper, 1000# cap.; Budget Hoist, 1/2 ton, 1/2 HP.; plus other misc. equipment.
6435—GRINDER: Diamond Hog #38, ser. 13446, spout opening 20" x 22", 50 HP. mtr., used only 3 yrs. \$2650.00
6971—COOKER: Boss, 5' x 12", flat head, ex-tension doors, with mtr. 1450.00
6908—BLOOD DRYER: Boss, 3' x 7', bolted heads, with 10 HP. mtr. 975.00
5521—EXPPELLER: Anderson RB, guaranteed in good condition 4800.00
6888—DISINTEGRATOR: Rietz RD-18, with 70 HP. mtr., 1st class cond., used only 2 seasons 3375.00

BUSINESS OPPORTUNITIES

MEAT SAMPLING KNIVES

Folding pocket knife for gift and advertising use. Stainless steel blade five inches long. Imitation ivory handle imprinted with your name—\$1.75 each. Write for catalog.

LOUIS M. GERSON CO.

58 Deering Road Mattapan 26, Mass.

ATTENTION PORK PACKERS

A new consultant service guarantees to improve hog cut out results. No investment—just a fee for visiting your plant. W-70, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

COMPLETE: Slaughtering and processing plant, over 16,000 sq. ft. on main floor, 2 bed beef killing, 4000 sq. ft. under refrigeration, 100 H.P. boiler oil burner, open kettle lard cookers, 300 ton press, 5 large smokehouses, covered loading dock, enclosed stock pens, railroad siding, 6 trucks, local inspection, all necessary supplies on hand for immediate operation, located in city of 80,000 near Detroit, Michigan. FS-69, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Rendering plant located in the Atlantic coast, close to large city. Modern equipment. Doing good volume of business. FS-18, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

PARTY: With modern beef plant in heart of cow country wants to contact parties that can handle big volume boning and commercial cows. W-54, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

6393—HYDRAULIC PRESS: Anco, 300 ton, 14" dia., 20" x 30" cut 1800.00
6647—HAMMERMILL: W.W. mdl. 50F, 10 HP. 525.00
6619—2 1/2" DIA. AUGERS: (4) Dupps, with perf. drainax side walls & extra reinforced axon box bottom, 3-size 90"x162"x22", new 1947, used less than 6 yrs. 1175.00
1-size 87"x62"x22", new 1953, used 16 mos. 275.00
5627—FILLER: Anco #700, size 25, ser. 2210-69404 1175.00
4961—FEE FILLER: 15-6 lbs. with strainer nozzles & roller rev. ser. #3940, 3 dia. 650.00
5631—CARTON FOLDER & LINEAR: (2) Peters Mch. Co. #716, ser. #508, belt driven 550.00
5629—CARTON CLOSER: Peters Mch. Co. ser. #392, 1 HP. mtr. 650.00
6677—LARD ROLL: Boss, 3' x 6', ser. 221121 575.00
6737—FILTER PRESS: Anco, 18", 36 plates, with approx. 100 filter cloths 500.00
5840—LARD PUMP: 1 1/2" inlet & outlet, 1 HP. 175.00

Sausage Equipment


6991—PICKLE INJECTOR: Globe, orig. cost \$11,300.00, excellent cond. \$4250.00
6989—SAUSAGE CROSS CUTTER: Anco #250, 3000# per hr. with conv., 8" dia. knives can be adjusted, 1 HP. mtr., latest design 2250.00
6012—CONVEYOR TABLE: Boss, 3' x 6', with mtr. & drive 2200.00
5768—SILENT CUTTER: Buffalo #70-B, center dump, 600# cap., less 5% reduction to 1750.00
5633—SILENT CUTTER: Buffalo #50-B, 550-600#, self unloading, less mtr. 2000.00
5634—SILENT CUTTERS: (2) Buffalo #50-B, 600# self unloading, less mtr. 950.00
6708—SILENT CUTTER: Buffalo #38-B, 15 HP. 550.00
6623—STUFFER: Globe, 500# 1050.00
6961—STUFFER: Globe, 500# 975.00
6640—STUFFER: Boss, 3' x 6', with 2 stuffing valves, air control piping 950.00
6564—STUFFER: Anco #402 950.00
6962—STUFFER: Buffalo, 400# 875.00
6963—STUFFER: Randall, 300# 750.00
6528—STUFFER: Randall, 200# 600.00
5635—PULLMAN LOAF STUFFER: 16" x 4' x 36" high on 4 legs 275.00
6709—MIXER: Buffalo #3, 5 HP. 730.00
6527—MIXER: Boss #9, hand ill. mtr. driven 625.00
6710—GRINDER: Buffalo #26-B, 25 HP. 800.00
5717—GRINDER: Buffalo #41, 3 HP. 300.00
4938—GRINDER: Hobart Dual mdl. 232, ser. #17042, 2 heads with 4" plates & knives 125.00
6897—SLICER: U.S. mdl. 17-G, ser. #170G586, with Grouper Conv. #1510878 & stand 20345 1375.00
6492—SLICER: U.S. mdl. 17-G 125.00
4680—CUBE STEAK MACHINES: (2) Tenderizers, mdl. "L", 1/2 HP. mtr. 125.00
6003—PATTYMAKERS: (2) Globe, table model, foot operated, stainless steel top, for 8 patties & 12 patties 175.00
6010—HAM MOLD WASHER: Ham Boiler Corp., heavy cast alum. bowl, less mtr. 225.00
6195—STUFFING TABLE: stainless steel, 7' x 3' 125.00
6026—SAUSAGE COOK TANK: 2 compartment, drain in ea. end, 8' x 3', for 42" sticks, ex. con. 175.00
6620—CHARGING TRUCK: galv. like Globe #7254, Used only 3 mos. 275.00
LOW DUMP TRUCKS: (2) Globe #7250, RTTB wheels. Used only 1 wk. 65.00
6973—DRUMS: (74) 53 gal. seamless, galv., size 32 1/2" deep x 20 1/2" dia. 15.00
34—with covers 10.00
40—less covers 10.00
6618—HOY MOLDS: (900) #86-S, stainless steel with spring covers, excellent cond. 6.75
7004—HOY MOLDS: (215) stainless steel, (65) mdl. 114, sq. finished weight 10-122, never used 21.00
(50) mdl. 116, finished weight 15-185, ea. (100) mdl. 16P, Pear shape, finished weight 13-152, used 21.00
4989—MOLDS: (31) alum. Gleason Ham, Boilers, ea. 5.00
7007—HAM & BACON TREES: (145) 120—5 stations 7.50
120—5 stations 7.50
6970—BEEF TROLLEYS: (200) long hooks, ea. .85
6967—BEEF TROLLEYS: (800) short hooks, ea. .75

All Offers Subject to Confirmation and Prior Sale

WRITE FOR FULL PARTICULARS
DISPLAY ROOMS AND OFFICES
1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.
CLiffside 4-6900

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers



HYGRADE'S
BEEF · VEAL · LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

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ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

Advanced Engineering Corporation.....	8
Allbright-Nell Co., The.....	Third Cover
Armour and Company.....	26
Aromix Corporation.....	68
Asmus Bros., Inc.....	56
Associated Bag & Apron Co.....	47
Atmos Corporation.....	18, 22
Baltic Trading Company, Ltd.....	68
Barliant and Company.....	54, 77
Blondheim, S., & Co.....	29
Cannon, H. P., & Son, Inc.....	4
Champion Bag Company.....	42
Cincinnati Butchers' Supply Co., The.....	51
Clinton Foods, Inc.....	66
Corn Products Sales Company.....	72
Crown Can Company (Div. Crown Cork & Seal Co., Inc.).....	75
Crystal Tube Corporation.....	56
Custom Food Products, Inc.....	36
Daniels Manufacturing Company.....	37
Dewied, A., Casing Co.....	54
Dupps Company, The.....	30
Enterprise Mfg. Co.....	66
French Oil Mill Machinery Company, The.....	23, 53
General Mills, Inc.....	58
Globe Company, The.....	15
Goldsmith Pickle Company.....	71
Great Lakes Stamp & Mfg. Co.....	32
Griffith Laboratories, Inc., The.....	3
Hoffman-La Roche, Inc.....	21
Hollenbach, Chas., Inc.....	65
Hudson-Sharp Machine Company.....	24
Huron Milling Co.....	49
Hydraulic Manufacturing Co.....	49
Hygrade Food Products Corp.....	78
International Harvester Company.....	63
International Minerals & Chemical Corp.....	19
Julian Engineering Co.....	16
Kahn's, E., Sons Co., The.....	76
Kennett-Murray Livestock Buying Service.....	70
Kneip, E. W., Inc.....	52
Koch Supplies.....	76
Kohn, Edward, Co.....	78
Le Fiell Company.....	32
Legg, A. C., Packing Company.....	67
Levi, Berth., & Co., Inc.....	65
Linker Machines, Inc.....	45
Marathon Corporation.....	61, 62
Mayer, H. J., & Sons Co., Inc.....	31, 69
Meat Industry Suppliers, Inc.....	Front Cover, 34
Merck & Co., Inc.....	40, 41
Meyer, H. H., Packing Co., The.....	71
Meyerco Company, The.....	58
Minneapolis-Honeywell Regulator Co.....	6, 7
Mitts & Merrill.....	28
Moffat, H., Co.....	29
Niagara Blower Company.....	59
Oakite Products, Inc.....	49
Preservalline Manufacturing Company.....	5
Pure Carbonic Co., A Div. of Air Reduction Co., Inc.....	33
Rath Packing Co.....	60
Reynolds Electric Company.....	54
Rubatex Division-Great American Industries, Inc.....	9
Schoenfeld & Sons.....	42
Schwartz, B., & Co.....	28
Smith, H. P., Paper Co.....	31
Smith's, John E., Sons Company.....	Second Cover
Sparks, H. L., & Company.....	68
Speco, Inc.....	50
Stange, Wm.-J., Company.....	43, 44
Stedman Foundry & Machine Co.....	38
Swift & Co.....	Fourth Cover
Tipper Tie, Inc.....	64
Townsend Engineering Company.....	73
United Cork Companies.....	25
Universal Oil Products Co.....	39
Vegetable Juices, Inc.....	55
Visking Corporation.....	10
West Coast Spice Co.....	47
Williams Patent Crusher & Pulverizer Co.....	57

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

R S

SIONER

..... 8	rd Cover
..... 26	
..... 68	
..... 56	
..... 47	
..... 18, 22	
..... 68	
..... 54, 77	
..... 29	
..... 4	
..... 42	
..... 51	
..... 66	
..... 72	
..... 75	c.)
..... 56	
..... 36	
..... 37	
..... 54	
..... 30	
..... 66	
..... 23, 55	
..... 58	
..... 15	
..... 71	
..... 32	
..... 3	
..... 21	
..... 65	
..... 24	
..... 49	
..... 49	
..... 78	
..... 63	
..... 19	
..... 16	
..... 76	
..... 70	
..... 52	
..... 76	
..... 78	
..... 32	
..... 67	
..... 65	
..... 45	
..... 61, 62	
..... 31, 69	
..... 40, 41	Cover, 34
..... 71	
..... 58	
..... 6, 7	
..... 28	
..... 29	
..... 59	
..... 49	
..... 5	
..... 33	
..... 60	
..... 54	
..... 9	
..... 42	
..... 28	
..... 31	
..... 68	ond Cover
..... 50	
..... 43, 44	
..... 38	
..... 64	urth Cover
..... 73	
..... 25	
..... 39	
..... 55	
..... 10	
..... 47	
..... 57	

are cannot
ion in this